



Easter Basket Cupcakes

 Dairy Free

READY IN



90 min.

SERVINGS



24

CALORIES



143 kcal

Ingredients

- 1 box cake mix yellow
- 12 oz fluffy frosting white
- 1 serving bacon sour separated
- 1 serving gourmet jelly beans

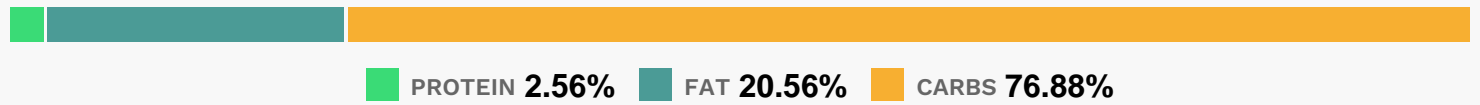
Equipment

- oven
- wire rack
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- Frost with frosting. Use candy strips for handle on each. Decorate with candy as desired. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.9273913009497%

Nutrients (% of daily need)

Calories: 142.5kcal (7.13%), Fat: 3.26g (5.01%), Saturated Fat: 0.89g (5.57%), Carbohydrates: 27.43g (9.14%), Net Carbohydrates: 27.17g (9.88%), Sugar: 18.3g (20.33%), Cholesterol: 0.61mg (0.2%), Sodium: 188.99mg (8.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.91g (1.83%), Phosphorus: 70.65mg (7.07%), Vitamin B2: 0.09mg (5.49%), Calcium: 45.93mg (4.59%), Folate: 15.78µg (3.95%), Vitamin B1: 0.05mg (3.58%), Vitamin B3: 0.57mg (2.83%), Vitamin E: 0.42mg (2.79%), Iron: 0.47mg (2.64%), Vitamin K: 2.47µg (2.35%), Manganese: 0.04mg (2.06%), Selenium: 0.85µg (1.21%), Fiber: 0.26g (1.03%)