



Easter Basket Cupcakes



Dairy Free



Popular

READY IN



90 min.

SERVINGS



24

CALORIES



163 kcal

DESSERT

Ingredients

- ☐ 1 container fluffy frosting white
- ☐ 24 servings gourmet jelly beans
- ☐ 1 box cake mix yellow
- ☐ 24 servings frangelico sour separated

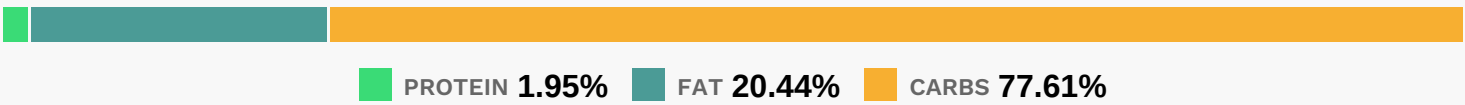
Equipment

- ☐ oven
- ☐ wire rack
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F 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:5.62, Inflammation Score:-1, Nutrition Score:1.9843478474928%

Nutrients (% of daily need)

Calories: 163.49kcal (8.17%), Fat: 3.72g (5.72%), Saturated Fat: 0.92g (5.75%), Carbohydrates: 31.76g (10.59%), Net Carbohydrates: 31.5g (11.45%), Sugar: 22.17g (24.64%), Cholesterol: 0mg (0%), Sodium: 192.74mg (8.38%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.8g (1.59%), Phosphorus: 70.28mg (7.03%), Vitamin B2: 0.11mg (6.35%), Calcium: 46.06mg (4.61%), Folate: 16.19µg (4.05%), Vitamin B1: 0.05mg (3.45%), Vitamin E: 0.49mg (3.28%), Vitamin K: 3.13µg (2.98%), Vitamin B3: 0.54mg (2.71%), Iron: 0.48mg (2.67%), Manganese: 0.04mg (2.07%), Fiber: 0.26g (1.04%)