

Easter Chicks Cupcakes

airy Free







DESSERT

Ingredients

	1 box duncan hines devil's food	d cake	yellow

- 2.5 cups coconut or shredded
- 1 serving food coloring yellow
- 16 oz vanilla frosting
- 48 bacon bits miniature
- 24 small gumdrops

Equipment

oven

	wire rack
	ziploc bags
	muffin liners
Di	rections
	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.
	Place coconut in resealable food-storage plastic bag.
	Add about 8 drops yellow food color; seal bag and shake to mix. Frost cupcakes with frosting. Top with yellow coconut. For eyes, add brown baking bits.
	Cut orange gumdrops to look like beaks; place on cupcakes. Store loosely covered.
	Nutrition Facts
	PROTEIN 3.69% FAT 38.53% CARBS 57.78%

Properties

Glycemic Index:5.46, Glycemic Load:8.04, Inflammation Score:-1, Nutrition Score:3.1504347937425%

Nutrients (% of daily need)

Calories: 207.73kcal (10.39%), Fat: 9.18g (14.12%), Saturated Fat: 3.7g (23.16%), Carbohydrates: 30.98g (10.33%), Net Carbohydrates: 29.59g (10.76%), Sugar: 21.23g (23.59%), Cholesterol: Omg (0%), Sodium: 221.75mg (9.64%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 1.98g (3.96%), Manganese: 0.17mg (8.27%), Phosphorus: 65.79mg (6.58%), Copper: 0.12mg (5.97%), Iron: 1.07mg (5.94%), Fiber: 1.39g (5.56%), Vitamin B2: 0.09mg (5.26%), Selenium: 3.27µg (4.67%), Folate: 17.38µg (4.34%), Vitamin E: 0.65mg (4.31%), Vitamin B1: 0.05mg (3.35%), Magnesium: 13.25mg (3.31%), Calcium: 30.85mg (3.08%), Vitamin K: 3.16µg (3.01%), Potassium: 98.55mg (2.82%), Vitamin B3: 0.41mg (2.03%), Zinc: 0.29mg (1.91%)