



## Engagement Ring Mini Cupcakes

READY IN



60 min.

SERVINGS



58

CALORIES



52 kcal

### Ingredients

- ☐ 1 box cake mix white
- ☐ 2 cups powdered sugar
- ☐ 3 tablespoons milk
- ☐ 1 serving clear rock candy assorted

### Equipment

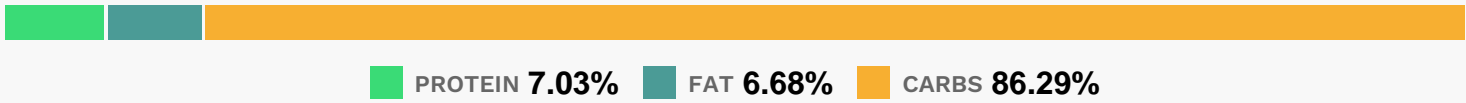
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack

- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 58 mini muffin cups.
- ☐ Make cake batter as directed on box. Divide batter evenly among muffin cups, each about two-thirds full. If necessary, refrigerate any remaining batter until ready to use.
- ☐ Bake 11 to 14 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- ☐ In small bowl, stir powdered sugar and 3 tablespoons milk until smooth.
- ☐ Add additional milk 1 teaspoon at a time, until desired spreading consistency. Frost cupcakes. Top with rock candy pieces. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:0.66, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:0.99739129962805%

## Nutrients (% of daily need)

Calories: 52.36kcal (2.62%), Fat: 0.39g (0.6%), Saturated Fat: 0.2g (1.24%), Carbohydrates: 11.42g (3.81%), Net Carbohydrates: 11.32g (4.12%), Sugar: 7.84g (8.71%), Cholesterol: 1.56mg (0.52%), Sodium: 64.32mg (2.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.93g (1.86%), Selenium: 2.65µg (3.79%), Phosphorus: 36.83mg (3.68%), Calcium: 20.93mg (2.09%), Folate: 6.5µg (1.63%), Vitamin B2: 0.03mg (1.57%), Vitamin B3: 0.28mg (1.42%), Vitamin B1: 0.02mg (1.36%), Iron: 0.19mg (1.03%)