



## Fluffy Bunny Cupcakes

 Dairy Free

READY IN



70 min.

SERVINGS



24

CALORIES



127 kcal

DESSERT

### Ingredients

- 24 servings decorating gel
- 6 drops food coloring
- 24 marshmallows jet-puffed
- 2 Tbsp colored sugar
- 8 oz cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

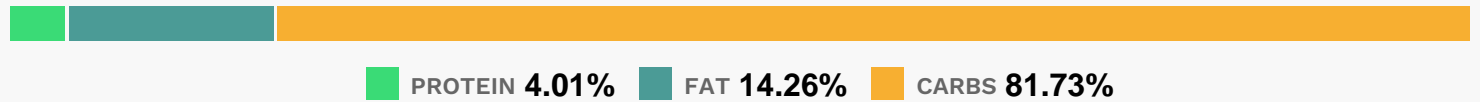
### Equipment

- oven

## Directions

- Prepare and bake cake batter as directed on package for 24 cupcakes; cool completely.
- Tint COOL WHIP with food coloring; spread onto cupcakes.
- Cut each marshmallow crosswise in half with clean kitchen shears. Press cut-sides of 24 marshmallow halves into colored sugar; flatten each slightly for the bunny's face.
- Cut through center of each of the remaining marshmallow halves to within 1/4 inch of opposite side; separate pieces slightly to resemble the bunny's ears. Press cut-sides of each ear into colored sugar; flatten slightly. Arrange faces and ears on tops of cupcakes. Decorate faces with gel. Keep refrigerated.

## Nutrition Facts



## Properties

Glycemic Index:5.44, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.8539130499829%

## Nutrients (% of daily need)

Calories: 127.41kcal (6.37%), Fat: 2.05g (3.15%), Saturated Fat: 1.49g (9.33%), Carbohydrates: 26.44g (8.81%), Net Carbohydrates: 26.2g (9.53%), Sugar: 16.32g (18.14%), Cholesterol: 0.19mg (0.06%), Sodium: 161.7mg (7.03%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.59%), Phosphorus: 80.15mg (8.01%), Calcium: 54.11mg (5.41%), Folate: 15.43µg (3.86%), Vitamin B2: 0.06mg (3.27%), Vitamin B1: 0.05mg (3.25%), Selenium: 2.2µg (3.15%), Vitamin B3: 0.53mg (2.64%), Iron: 0.45mg (2.48%), Manganese: 0.04mg (2.24%), Vitamin E: 0.23mg (1.56%), Copper: 0.03mg (1.26%)