



Frog Cupcakes

 Dairy Free  Popular

READY IN



45 min.

SERVINGS



24

CALORIES



503 kcal

DESSERT

Ingredients

- 6 drops food coloring green or as needed
- 12 large marshmallows
- 1 drop food coloring red
- 48 semi chocolate chips
- 0.3 cup decorator sugar green
- 16 ounce vanilla frosting prepared canned
- 18.3 ounce duncan hines classic decadent cake mix white

Equipment

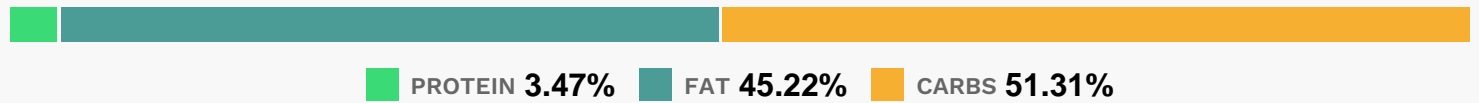
bowl

oven

Directions

- Bake cupcakes according to the directions on the package. Allow them to cool completely.
- Scoop 2/3 of the frosting into a small bowl and mix with green food coloring. Frost the cupcakes.
- Sprinkle some of the green sugar over the tops.
- Cut the marshmallows in half to make two circles. Dip half of each marshmallow piece into water and dip into the green sugar to make the eyelids. The remaining white will be the eyes.
- Place on the cupcakes. Use a little bit of white icing to glue a chocolate chip into the center of each eye for the pupil.
- Mix the remaining frosting with red food coloring to make pink. Use the pink icing to draw smiling mouths and nostrils or even tongues on the frogs.

Nutrition Facts



Properties

Glycemic Index:7.23, Glycemic Load:8.69, Inflammation Score:-4, Nutrition Score:10.499130515949%

Nutrients (% of daily need)

Calories: 502.59kcal (25.13%), Fat: 25.32g (38.96%), Saturated Fat: 13.32g (83.26%), Carbohydrates: 64.64g (21.55%), Net Carbohydrates: 59.92g (21.79%), Sugar: 45.65g (50.72%), Cholesterol: 3.36mg (1.12%), Sodium: 192.59mg (8.37%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 48.16mg (16.05%), Protein: 4.38g (8.76%), Manganese: 0.79mg (39.33%), Copper: 0.72mg (35.99%), Magnesium: 101.19mg (25.3%), Iron: 4mg (22.22%), Phosphorus: 221.93mg (22.19%), Fiber: 4.72g (18.88%), Zinc: 1.6mg (10.65%), Potassium: 337.53mg (9.64%), Selenium: 6.65µg (9.5%), Calcium: 82.62mg (8.26%), Vitamin B2: 0.13mg (7.75%), Vitamin K: 7.07µg (6.73%), Vitamin E: 0.81mg (5.38%), Vitamin B3: 1.03mg (5.14%), Vitamin B1: 0.07mg (4.44%), Folate: 16.64µg (4.16%), Vitamin B5: 0.24mg (2.42%), Vitamin B12: 0.1µg (1.68%), Vitamin B6: 0.03mg (1.26%)