



## Frog Cupcakes



Dairy Free



Popular

READY IN



85 min.

SERVINGS



24

CALORIES



174 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix white
- ☐ 2 containers fluffy frosting white
- ☐ 1 serving purple gel food coloring green
- ☐ 48 vanilla wafers miniature
- ☐ 48 cinnamon red
- ☐ 4.3 oz chocolate icing red
- ☐ 1 serving gumdrops red

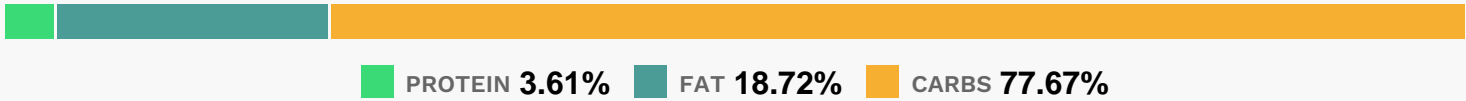
### Equipment

☐ oven

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for 24 cupcakes.
- ☐ Reserve 2 tablespoons frosting. Tint remaining frosting with food color to make green; frost cupcakes.
- ☐ For eyes, place 2 cookies near top edge of each cupcake, inserting on end so they stand up. Attach 1 cinnamon candy to each cookie with reserved white frosting.
- ☐ Add dots of white frosting for nostrils.
- ☐ For mouth, pipe on red icing. Slice gumdrops; add slice to each cupcake for tongue. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:10.25, Glycemic Load:8.24, Inflammation Score:-1, Nutrition Score:6.4017391217792%

## Nutrients (% of daily need)

Calories: 174.36kcal (8.72%), Fat: 3.8g (5.84%), Saturated Fat: 1.28g (8%), Carbohydrates: 35.44g (11.81%), Net Carbohydrates: 31.32g (11.39%), Sugar: 16.25g (18.06%), Cholesterol: 0.12mg (0.04%), Sodium: 207.63mg (9.03%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.65g (3.29%), Manganese: 1.27mg (63.34%), Fiber: 4.12g (16.49%), Calcium: 117.47mg (11.75%), Phosphorus: 83.03mg (8.3%), Folate: 26.47µg (6.62%), Vitamin B1: 0.1mg (6.61%), Iron: 1.01mg (5.62%), Vitamin B2: 0.09mg (5.45%), Vitamin B3: 0.93mg (4.65%), Vitamin K: 3.43µg (3.27%), Selenium: 2.08µg (2.96%), Vitamin E: 0.43mg (2.85%), Copper: 0.04mg (2.06%), Magnesium: 6.62mg (1.66%), Potassium: 55.34mg (1.58%), Zinc: 0.23mg (1.54%)