



## Gluten-Free Valentine Confetti Cupcakes

 Dairy Free

READY IN



90 min.

SERVINGS



16

CALORIES



225 kcal

### Ingredients

- 15 oz duncan hines devil's food cake gluten free
- 12 oz fluffy frosting white
- 4.5 oz strawberry jam
- 1 serving you will also need: parchment paper
- 1 serving heart-shape paper punch

### Equipment

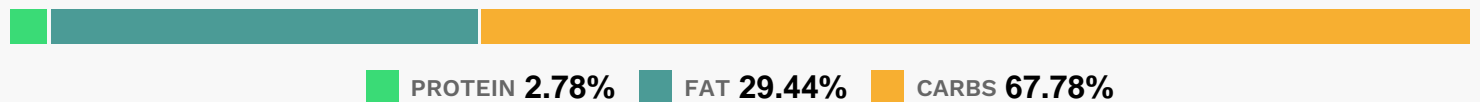
- frying pan
- oven
- wire rack

- toothpicks
- muffin liners
- kitchen scissors

## Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 16 regular-size muffin cups. Make cake mix as directed on box, using water, butter and eggs. Divide batter evenly among muffin cups.
- Bake 15 to 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- Frost cupcakes with frosting. Using wrapped fruit snacks, cut some with decorative scissors into 1x1/4-inch strips for streamers and punch heart shapes from some; remove wrappers. Arrange streamers and hearts on each cupcake.

## Nutrition Facts



## Properties

Glycemic Index:6.13, Glycemic Load:9.18, Inflammation Score:-1, Nutrition Score:3.0665217529496%

## Nutrients (% of daily need)

Calories: 225.05kcal (11.25%), Fat: 7.6g (11.69%), Saturated Fat: 1.5g (9.38%), Carbohydrates: 39.37g (13.12%), Net Carbohydrates: 38.64g (14.05%), Sugar: 27.46g (30.51%), Cholesterol: 0.08mg (0.03%), Sodium: 261.36mg (11.36%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.61g (3.23%), Phosphorus: 77.29mg (7.73%), Iron: 1.27mg (7.08%), Vitamin B2: 0.11mg (6.68%), Copper: 0.11mg (5.73%), Selenium: 3.51µg (5.01%), Folate: 19.11µg (4.78%), Calcium: 42.13mg (4.21%), Vitamin E: 0.63mg (4.2%), Vitamin K: 3.77µg (3.59%), Vitamin B1: 0.05mg (3.27%), Magnesium: 13.05mg (3.26%), Manganese: 0.06mg (3.14%), Fiber: 0.73g (2.91%), Potassium: 101.31mg (2.89%), Vitamin B3: 0.48mg (2.41%), Zinc: 0.23mg (1.56%)