



## Goin' Fishin' Cupcakes

 Dairy Free

READY IN



151 min.

SERVINGS



24

CALORIES



99 kcal

### Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 tub vanilla frosting
- ☐ 1 serving food coloring blue
- ☐ 24 fruit cocktail
- ☐ 2 pouches young shark fillet
- ☐ 24 pieces frangelico

### Equipment

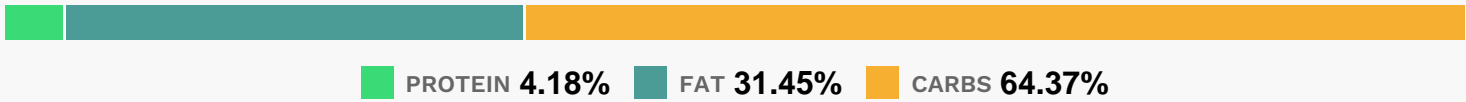
- ☐ oven
- ☐ spatula

☐ drinking straws

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make and cool cake as directed on box for 24 cupcakes.
- ☐ Stir together frosting and 2 or 3 drops food color. Frost cupcakes with blue frosting; pull up on frosting, using metal spatula, so frosting looks like waves.
- ☐ To make fishing poles, cut each straw to make one 3-inch piece.
- ☐ Cut dental floss into 3 1/2-inch lengths. Attach piece of dental floss to end of each straw, using needle, to look like fish line. Attach 1 fruit snack to end of each piece of dental floss. Decorate each cupcake with a fishing pole. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:4.08, Glycemic Load:1.54, Inflammation Score:-1, Nutrition Score:1.781739126243%

## Nutrients (% of daily need)

Calories: 98.62kcal (4.93%), Fat: 3.62g (5.57%), Saturated Fat: 0.74g (4.61%), Carbohydrates: 16.68g (5.56%), Net Carbohydrates: 16.24g (5.91%), Sugar: 10.19g (11.32%), Cholesterol: 0.04mg (0.01%), Sodium: 157.83mg (6.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.08g (2.17%), Phosphorus: 49.78mg (4.98%), Iron: 0.82mg (4.56%), Copper: 0.07mg (3.64%), Selenium: 2.27µg (3.25%), Folate: 11.59µg (2.9%), Calcium: 27.24mg (2.72%), Vitamin B2: 0.04mg (2.6%), Magnesium: 8.6mg (2.15%), Vitamin B1: 0.03mg (2.09%), Manganese: 0.04mg (2.08%), Vitamin E: 0.28mg (1.88%), Fiber: 0.44g (1.77%), Potassium: 62.12mg (1.77%), Vitamin B3: 0.31mg (1.53%), Vitamin K: 1.36µg (1.3%)