



Happy Birthday Marshmallow Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



24

CALORIES



106 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 2 containers fluffy frosting white
- 24 marshmallows
- 1 serving sprinkles
- 1 serving sprinkles white

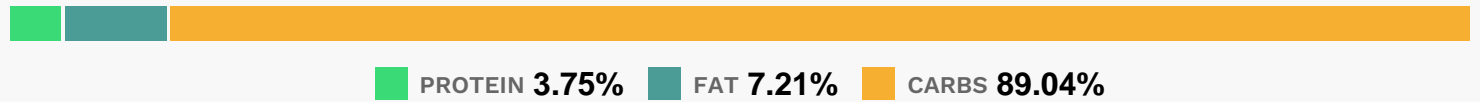
Equipment

- oven
- kitchen scissors

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Make, bake and cool cake mix as directed on box for 24 cupcakes. Frost cupcakes with frosting.
- Spray blades of kitchen scissors with cooking spray.
- Cut marshmallows crosswise into slices; sprinkle with colored sugar. Arrange on cupcakes in flower shape.
- Place candle in center of each flower. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:4.31, Glycemic Load:3.46, Inflammation Score:-1, Nutrition Score:1.6730434661326%

Nutrients (% of daily need)

Calories: 106.27kcal (5.31%), Fat: 0.87g (1.33%), Saturated Fat: 0.47g (2.92%), Carbohydrates: 24.05g (8.02%), Net Carbohydrates: 23.81g (8.66%), Sugar: 13.91g (15.45%), Cholesterol: 0mg (0%), Sodium: 155.04mg (6.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.01g (2.03%), Phosphorus: 73.17mg (7.32%), Calcium: 47.39mg (4.74%), Folate: 15.16µg (3.79%), Vitamin B1: 0.05mg (3.12%), Selenium: 1.97µg (2.82%), Vitamin B2: 0.05mg (2.77%), Vitamin B3: 0.52mg (2.6%), Iron: 0.44mg (2.42%), Manganese: 0.04mg (2.24%), Vitamin E: 0.19mg (1.26%), Copper: 0.02mg (1.21%)