

Lamb Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



24

CALORIES



198 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake yellow
- 24 m&m candies red miniature
- 48 m&m candies miniature
- 24 servings purple gel food coloring red
- 24 small gumdrops white cut in half vertically
- 2 cups marshmallows miniature cut in half crosswise
- 1 container vanilla frosting

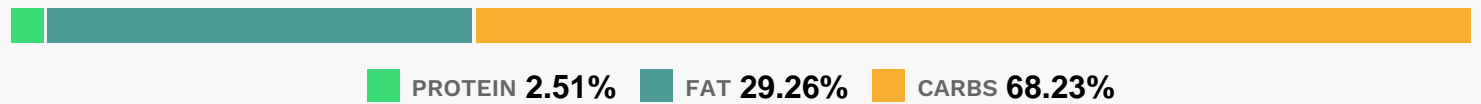
Equipment

- bowl
- oven
- wire rack
- muffin liners

Directions

- Heat oven to 350F (325F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- In small bowl, tint 1/4 cup of the frosting with red food color to make pink frosting; set aside. Frost cupcakes with white frosting. For muzzle, spread 1/2 teaspoon pink frosting in small circle on each cupcake; add red baking bit for nose. For eyes, add brown baking bits. For ears, add white gumdrop halves, cut sides down.
- Place marshmallow halves on face for wool. Store covered.

Nutrition Facts



Properties

Glycemic Index:7.56, Glycemic Load:10.13, Inflammation Score:-1, Nutrition Score:2.1395651952404%

Nutrients (% of daily need)

Calories: 198.49kcal (9.92%), Fat: 6.64g (10.21%), Saturated Fat: 1.6g (9.97%), Carbohydrates: 34.82g (11.61%), Net Carbohydrates: 34.29g (12.47%), Sugar: 25.2g (28.01%), Cholesterol: 0.45mg (0.15%), Sodium: 190.7mg (8.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.28g (2.56%), Phosphorus: 52.43mg (5.24%), Vitamin B2: 0.09mg (5.14%), Iron: 0.9mg (5%), Copper: 0.08mg (3.82%), Selenium: 2.35µg (3.35%), Vitamin E: 0.49mg (3.3%), Folate: 12.74µg (3.19%), Calcium: 31.28mg (3.13%), Vitamin K: 3.19µg (3.03%), Magnesium: 8.77mg (2.19%), Vitamin B1: 0.03mg (2.18%), Fiber: 0.52g (2.08%), Manganese: 0.04mg (2.04%), Potassium: 66.31mg (1.89%), Vitamin B3: 0.33mg (1.67%), Zinc: 0.16mg (1.06%)