



Lemon Burst Cupcakes

 Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



193 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 10 oz lemon curd
- 12 oz fluffy frosting white
- 0.3 cup sprinkles yellow
- 0.3 cup sprinkles white

Equipment

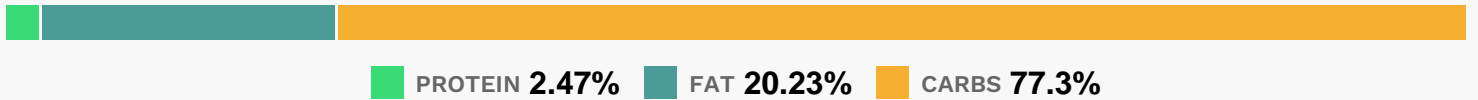
- oven
- wooden spoon

- ziploc bags

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.
- By slowly spinning end of round handle of wooden spoon back and forth, make deep, 3/4-inch-wide indentation in center of top of each cupcake, not quite to bottom (wiggle end of spoon in cupcake to make opening large enough).
- Spoon lemon curd into corner of resealable heavy-duty food-storage plastic bag.
- Cut about 1/4 inch off corner of bag. Gently push cut corner of bag into center of cupcake. Squeeze about 2 teaspoons lemon curd into center of each cupcake for filling, being careful not to split cupcake.
- Frost cupcakes with frosting. To decorate, roll edge of each cupcake in candy sprinkles. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:4.14, Inflammation Score:-1, Nutrition Score:1.9426087296527%

Nutrients (% of daily need)

Calories: 193.06kcal (9.65%), Fat: 4.35g (6.69%), Saturated Fat: 1.7g (10.62%), Carbohydrates: 37.4g (12.47%), Net Carbohydrates: 37.14g (13.51%), Sugar: 28.13g (31.26%), Cholesterol: 0mg (0%), Sodium: 210.8mg (9.17%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.19g (2.39%), Phosphorus: 75.15mg (7.51%), Vitamin B2: 0.09mg (5.27%), Calcium: 47.6mg (4.76%), Folate: 16.21µg (4.05%), Vitamin B1: 0.05mg (3.21%), Vitamin B3: 0.55mg (2.73%), Vitamin E: 0.4mg (2.7%), Selenium: 1.87µg (2.67%), Iron: 0.44mg (2.46%), Vitamin K: 2.42µg (2.31%), Manganese: 0.04mg (2.21%), Fiber: 0.26g (1.04%)