



Lemon Burst Cupcakes

 Dairy Free

READY IN



75 min.

SERVINGS



24

CALORIES



201 kcal

DESSERT

Ingredients

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

Equipment

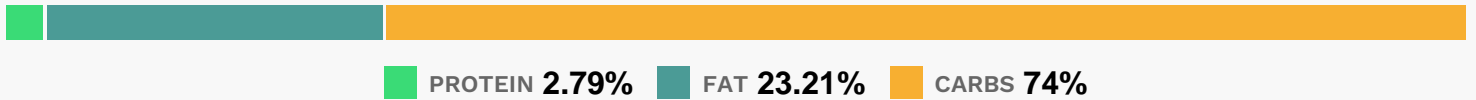
- oven
- wooden spoon

- ziploc bags

Directions

- Heat oven to 350F (325F 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:2.0073913373863%

Nutrients (% of daily need)

Calories: 200.71kcal (10.04%), Fat: 5.19g (7.98%), Saturated Fat: 2.17g (13.53%), Carbohydrates: 37.23g (12.41%), Net Carbohydrates: 36.86g (13.4%), Sugar: 27.81g (30.9%), Cholesterol: 0.65mg (0.22%), Sodium: 213.75mg (9.29%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.4g (2.8%), Phosphorus: 75.15mg (7.51%), Vitamin B2: 0.09mg (5.27%), Calcium: 52.63mg (5.26%), Folate: 16.21µg (4.05%), Vitamin B1: 0.05mg (3.21%), Iron: 0.5mg (2.76%), Vitamin B3: 0.55mg (2.73%), Vitamin E: 0.4mg (2.7%), Selenium: 1.87µg (2.67%), Vitamin K: 2.42µg (2.31%), Manganese: 0.04mg (2.21%), Fiber: 0.38g (1.51%)