



Lemon Daisy Cupcakes

READY IN



30 min.

SERVINGS



24

CALORIES



198 kcal

DESSERT

Ingredients

- ☐ 6.8 ounce jell-o lemon flavor pudding instant
- ☐ 2 cups marshmallows jet-puffed miniature
- ☐ 2 cups milk
- ☐ 24 nilla wafers
- ☐ 3 ounce baker's semi-sweet chocolate melted
- ☐ 2 cups cool whip whipped topping thawed
- ☐ 1 package duncan hines classic decadent cake mix white (2-layer size)

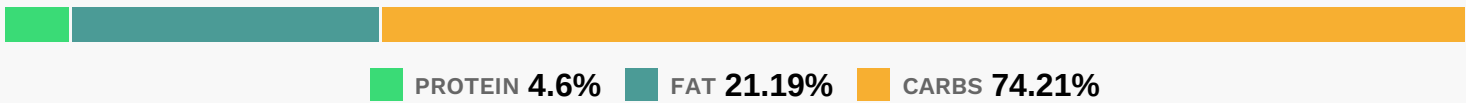
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ ziploc bags

Directions

- ☐ Prepare cake batter and bake as directed on pkg. for 24 cupcakes. Cool in pans 10 min. Meanwhile, dip 12 wafers in chocolate; set aside.
- ☐ Beat pudding mixes and milk in large bowl with whisk 2 min. Stir in 2 cups COOL WHIP; spoon 1-1/2 cups into resealable plastic bag. Seal bag; cut off small corner from bottom of bag.
- ☐ Pipe about 1 Tbsp. pudding mixture into center of each cupcake. Frost with remaining pudding mixture.
- ☐ Decorate cupcakes with wafers, marshmallows and any remaining melted chocolate to resemble daisies. Keep refrigerated.

Nutrition Facts



Properties

Glycemic Index:7.31, Glycemic Load:5.72, Inflammation Score:-1, Nutrition Score:3.2291304469109%

Nutrients (% of daily need)

Calories: 198.27kcal (9.91%), Fat: 4.71g (7.24%), Saturated Fat: 2.64g (16.48%), Carbohydrates: 37.09g (12.36%), Net Carbohydrates: 36.43g (13.25%), Sugar: 23.49g (26.1%), Cholesterol: 2.84mg (0.95%), Sodium: 240.32mg (10.45%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 3.05mg (1.02%), Protein: 2.3g (4.6%), Phosphorus: 109.98mg (11%), Calcium: 79.35mg (7.93%), Vitamin B1: 0.09mg (5.72%), Vitamin B2: 0.1mg (5.71%), Folate: 20.59µg (5.15%), Manganese: 0.09mg (4.65%), Selenium: 2.83µg (4.04%), Iron: 0.67mg (3.7%), Vitamin B3: 0.73mg (3.65%), Copper: 0.07mg (3.41%), Magnesium: 11.57mg (2.89%), Fiber: 0.66g (2.63%), Potassium: 77.12mg (2.2%), Vitamin B12: 0.13µg (2.14%), Zinc: 0.29mg (1.91%), Vitamin E: 0.25mg (1.66%), Vitamin B5: 0.15mg (1.5%), Vitamin D: 0.22µg (1.49%), Vitamin B6: 0.02mg (1.05%), Vitamin K: 1.1µg (1.05%)