



## Mama and Baby Chick Cupcakes

 Dairy Free

READY IN



100 min.

SERVINGS



36

CALORIES



291 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow
- ☐ 16 oz fluffy frosting
- ☐ 1 serving food coloring yellow
- ☐ 16 oz vanilla frosting
- ☐ 24 semi chocolate chips
- ☐ 48 semisweet chocolate chips miniature
- ☐ 7 oz pumpkin candies and gummy worms

### Equipment

- ☐ oven
- ☐ toothpicks
- ☐ muffin liners
- ☐ kitchen scissors

## Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place regular-size paper baking cup in each of 12 regular-size muffin cups and mini paper baking cup in each of 24 mini muffin cups.
- ☐ Make cake mix as directed on box, using water, oil and eggs. Divide batter evenly among muffin cups, filling each about two-thirds full.
- ☐ Bake mini cupcakes 12 to 17 minutes, regular-size cupcakes 24 to 29 minutes, or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Tint lemon frosting with 3 to 5 drops yellow food color. Frost mini cupcakes with lemon frosting and regular cupcakes with vanilla frosting.
- ☐ To decorate, place 2 chocolate chips, tip side down, on each cupcake for eyes, using regular chips for regular cupcakes and miniature chips for mini cupcakes. Using kitchen scissors, cut gummy candies into triangles.
- ☐ Place 1 triangle on each cupcake for beak. For wings, place 2 triangles on each mini cupcake and 4 triangles on each regular cupcake.

## Nutrition Facts



## Properties

Glycemic Index:2.39, Glycemic Load:7.36, Inflammation Score:-2, Nutrition Score:4.5999999726596%

## Nutrients (% of daily need)

Calories: 291.35kcal (14.57%), Fat: 12.14g (18.68%), Saturated Fat: 5.39g (33.67%), Carbohydrates: 43.49g (14.5%), Net Carbohydrates: 41.72g (15.17%), Sugar: 31.78g (35.31%), Cholesterol: 1.2mg (0.4%), Sodium: 155.09mg (6.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 17.2mg (5.73%), Protein: 2.19g (4.38%), Manganese: 0.29mg (14.62%), Copper: 0.26mg (13%), Phosphorus: 101.06mg (10.11%), Magnesium: 36.89mg (9.22%), Iron: 1.6mg (8.91%),

Fiber: 1.77g (7.09%), Vitamin B2: 0.12mg (7%), Vitamin K: 5.13µg (4.89%), Calcium: 43.46mg (4.35%), Vitamin E: 0.64mg (4.24%), Zinc: 0.59mg (3.91%), Potassium: 128.72mg (3.68%), Selenium: 2.14µg (3.05%), Folate: 11.78µg (2.95%), Vitamin B1: 0.04mg (2.81%), Vitamin B3: 0.56mg (2.78%), Vitamin B5: 0.13mg (1.26%)