

Mr. Sun Cupcakes

airy Free







DESSERT

Ingredients

- 1 serving food coloring yellow
- 16 oz vanilla frosting
- 1 serving powdered sugar
- 48 large gumdrops red yellow
- 4.3 oz chocolate icing black
- 0.7 oz decorating gel red

Equipment

	oven
	muffin liners
	rolling pin
Directions	
	Heat oven to 350°F (325°F 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 racks. Cool completely, about 30 minutes.
	Stir 15 drops food color into frosting until bright yellow. Frost cupcakes.
	Lightly sprinkle powdered sugar on work surface and rolling pin.
	Roll 4 gumdrops at a time into flat ovals about 1/8 inch thick.
	Cut thin sliver off top and bottom of each oval to make rectangles.
	Cut each rectangle in half crosswise to make 2 squares; cut each square diagonally in half to make 2 triangles.
	Arrange 8 gumdrop triangles around edge of each cupcake for sun rays. Using small writing tip on black icing tube, pipe sunglasses on each cupcake. Using red gel, pipe smiling mouth on each cupcake. Refrigerate until ready to serve. Store covered in refrigerator.
	Nutrition Facts
	PROTEIN 1.17% FAT 14.77% CARBS 84.06%

Properties

Glycemic Index:6.83, Glycemic Load:24.86, Inflammation Score:-1, Nutrition Score:2.1543478343798%

Nutrients (% of daily need)

Calories: 272.43kcal (13.62%), Fat: 4.47g (6.88%), Saturated Fat: 1.06g (6.62%), Carbohydrates: 57.27g (19.09%), Net Carbohydrates: 56.99g (20.72%), Sugar: 38.43g (42.7%), Cholesterol: Omg (0%), Sodium: 211.05mg (9.18%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 0.8g (1.59%), Vitamin B2: 0.13mg (7.36%), Phosphorus: 71.32mg (7.13%), Calcium: 46.87mg (4.69%), Folate: 16.56µg (4.14%), Vitamin E: 0.56mg (3.76%), Vitamin B1: 0.05mg (3.57%), Vitamin K: 3.73µg (3.56%), Iron: 0.58mg (3.22%), Vitamin B3: 0.55mg (2.77%), Manganese: 0.04mg (2.17%), Selenium: 0.86µg (1.23%), Fiber: 0.28g (1.13%)