



Orange Honeybee Mini Cupcakes

 Dairy Free

READY IN



135 min.

SERVINGS



72

CALORIES



55 kcal

DESSERT

Ingredients

- ☐ 2 oz decorating gel black betty crocker®
- ☐ 0.3 teaspoon purple gel food coloring yellow
- ☐ 12 oz fluffy frosting white betty crocker®
- ☐ 0.5 cup honey
- ☐ 36 marshmallows miniature
- ☐ 2 teaspoons orange juice fresh
- ☐ 1 teaspoon orange zest grated
- ☐ 1 box cake mix yellow betty crocker® supermoist®

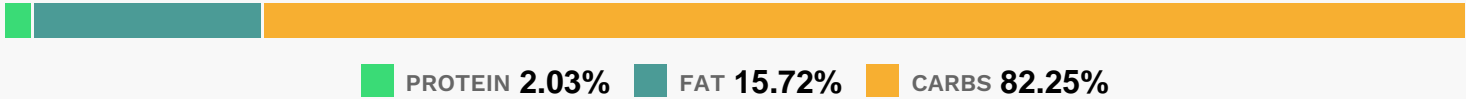
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners
- ☐ kitchen scissors

Directions

- ☐ Heat oven to 350°F.
- ☐ Place mini paper baking cup in each of 24 mini muffin cups.
- ☐ Make cake mix as directed on box, using water, oil and eggs. Stir orange peel and orange juice into batter. Fill muffin cups three-fourths full. (Cover and refrigerate remaining batter until ready to bake; cool pan 15 minutes before reusing.)
- ☐ Bake 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove cupcakes from pans to cooling racks. Cool completely. Repeat with remaining batter to make an additional 48 mini cupcakes.
- ☐ In medium bowl, beat frosting, honey and food color with electric mixer on high speed until blended. Frost cupcakes. Use black decorating gel to pipe bees' stripes. With dampened kitchen scissors, cut miniature marshmallows in half. Arrange marshmallows on cupcakes for bees' wings.

Nutrition Facts



Properties

Glycemic Index:2.89, Glycemic Load:2.57, Inflammation Score:-1, Nutrition Score:0.65739129621374%

Flavonoids

Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg, Hesperetin: 0.02mg

Nutrients (% of daily need)

Calories: 54.56kcal (2.73%), Fat: 0.97g (1.49%), Saturated Fat: 0.26g (1.61%), Carbohydrates: 11.38g (3.79%), Net Carbohydrates: 11.28g (4.1%), Sugar: 8.24g (9.16%), Cholesterol: 0mg (0%), Sodium: 61.35mg (2.67%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.28g (0.56%), Phosphorus: 23.27mg (2.33%), Vitamin B2: 0.03mg (1.87%), Calcium: 15.51mg (1.55%), Folate: 5.38µg (1.34%), Vitamin B1: 0.02mg (1.15%)