



## Pink Lemonade Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



22

CALORIES



208 kcal

DESSERT

### Ingredients

- 1 box vanilla cake donut holes
- 0.8 cup lemonade concentrate frozen thawed ()
- 0.3 cup vegetable oil
- 0.3 cup water
- 3 eggs
- 3 drops purple gel food coloring red
- 12 oz fluffy frosting white
- 1 tablespoon lemonade concentrate frozen thawed ()

- 1 drops purple gel food coloring red
- 1 serving pink lady apples

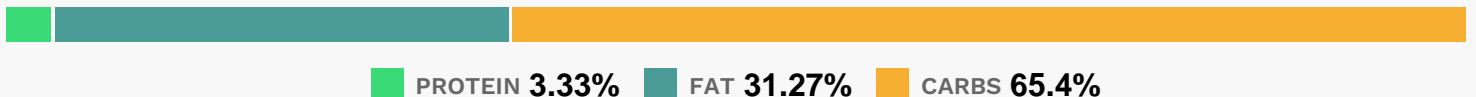
## Equipment

- bowl
- oven
- wire rack
- toothpicks
- muffin liners

## Directions

- Heat oven to 375°F (350°F for dark or nonstick pans).
- Place paper baking cup in each of 22 regular-size muffin cups. Make cake batter as directed on box, using cake mix, 3/4 cup lemonade concentrate, oil, water, eggs and food color. Divide batter evenly among muffin cups.
- Bake 13 to 18 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
- Remove from pans to cooling rack. Cool completely, about 30 minutes.
- In medium bowl, stir frosting, 1 tablespoon lemonade concentrate and food color until blended.
- Spread frosting on top of cupcakes.
- Garnish tops with candy sprinkles. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:3.41, Glycemic Load:4.62, Inflammation Score:-1, Nutrition Score:3.1613043080206%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg, Epicatechin: 0.21mg Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## **Nutrients (% of daily need)**

Calories: 208.44kcal (10.42%), Fat: 7.31g (11.25%), Saturated Fat: 1.61g (10.08%), Carbohydrates: 34.41g (11.47%), Net Carbohydrates: 34.06g (12.38%), Sugar: 23.85g (26.5%), Cholesterol: 22.32mg (7.44%), Sodium: 200.6mg (8.72%), Alcohol: 0g (0%), Alcohol %: 0% (0%), Protein: 1.75g (3.5%), Phosphorus: 94.78mg (9.48%), Vitamin K: 8.82µg (8.4%), Vitamin B2: 0.13mg (7.4%), Calcium: 56.15mg (5.62%), Selenium: 3.91µg (5.59%), Folate: 21.2µg (5.3%), Vitamin E: 0.79mg (5.25%), Vitamin B1: 0.06mg (3.81%), Iron: 0.6mg (3.33%), Vitamin B3: 0.61mg (3.06%), Manganese: 0.05mg (2.6%), Vitamin B5: 0.18mg (1.81%), Vitamin C: 1.28mg (1.55%), Fiber: 0.35g (1.41%), Zinc: 0.2mg (1.34%), Copper: 0.03mg (1.28%), Potassium: 37.44mg (1.07%), Magnesium: 4.24mg (1.06%)