



Pink Together Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



158 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 16 oz cream cheese frosting
- ☐ 1 serving purple gel food coloring

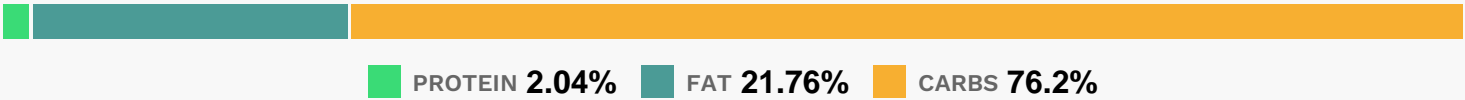
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ muffin liners

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 rack. Cool completely, about 30 minutes.
- ☐ In small bowl, reserve 1 cup frosting. Frost cupcakes with remaining white frosting. Stir pink food color into reserved 1 cup white frosting until desired pink color. Spoon frosting into freezer plastic bag; cut 1/4-inch hole in 1 bottom corner. Or use decorating bag with flat tip with 1/4-inch wide opening (#44). Gently squeeze bag to pipe frosting ribbon on cupcakes. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.6130434792975%

Nutrients (% of daily need)

Calories: 157.71kcal (7.89%), Fat: 3.87g (5.95%), Saturated Fat: 1.21g (7.55%), Carbohydrates: 30.48g (10.16%), Net Carbohydrates: 30.22g (10.99%), Sugar: 21.33g (23.7%), Cholesterol: 0mg (0%), Sodium: 192.92mg (8.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.82g (1.63%), Phosphorus: 67.35mg (6.73%), Calcium: 46.02mg (4.6%), Folate: 14.65µg (3.66%), Vitamin B1: 0.05mg (3.32%), Vitamin B2: 0.05mg (2.99%), Iron: 0.48mg (2.66%), Vitamin B3: 0.5mg (2.5%), Manganese: 0.04mg (2.18%), Vitamin E: 0.2mg (1.32%), Selenium: 0.74µg (1.06%), Fiber: 0.26g (1.03%)