



Pink Together Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



80 kcal

DESSERT

Ingredients

- ☐ 2 containers cream cheese frosting
- ☐ 24 servings purple gel food coloring
- ☐ 1 box cake mix yellow

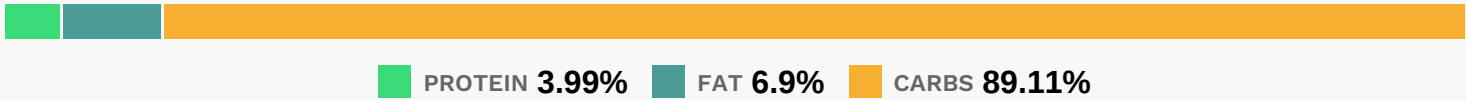
Equipment

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

Directions

- ☐ Heat oven to 350F (325F 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:1.5656521747942%

Nutrients (% of daily need)

Calories: 79.62kcal (3.98%), Fat: 0.61g (0.94%), Saturated Fat: 0.35g (2.2%), Carbohydrates: 17.81g (5.94%), Net Carbohydrates: 17.55g (6.38%), Sugar: 9.38g (10.42%), Cholesterol: 0mg (0%), Sodium: 156.98mg (6.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.8g (1.59%), Phosphorus: 66.78mg (6.68%), Calcium: 45.46mg (4.55%), Folate: 14.65µg (3.66%), Vitamin B1: 0.05mg (3.32%), Vitamin B2: 0.05mg (2.93%), Iron: 0.45mg (2.49%), Vitamin B3: 0.5mg (2.49%), Manganese: 0.04mg (2.06%), Vitamin E: 0.2mg (1.32%), Fiber: 0.26g (1.03%)