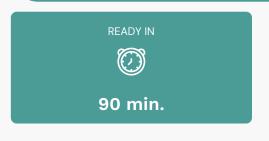


# **Pink Together Cupcakes**







DESSERT

# **Ingredients**

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24 servings purple gel food coloring betty crocker®

1 box cake mix yellow betty crocker® supermoist®

## **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**

protein 3.99% 📗 fat 6.9% 📙 carbs 89.11%

### **Properties**

Glycemic Index:O, Glycemic Load:O, 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: Omg (0%), Sodium: 156.98mg (6.83%), Alcohol: Og (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%), Vitamin B3: 0.5mg (2.49%), Iron: 0.45mg (2.49%), Manganese: 0.04mg (2.06%), Vitamin E: 0.2mg (1.32%), Fiber: 0.26g (1.03%)