



## Root Beer Float Cupcakes

 Dairy Free

READY IN



80 min.

SERVINGS



20

CALORIES



249 kcal

DESSERT

### Ingredients

- 3 eggs
- 0.3 cup oil
- 0.3 cup root beer float dessert topper
- 1.3 cups root beer
- 1 tsp root beer extract
- 16 oz ready-to-spread vanilla frosting
- 1 cup cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix yellow (2-layer size)

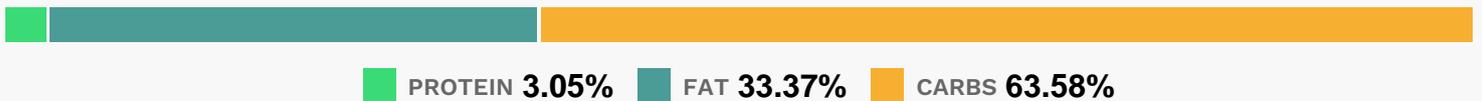
## Equipment

- bowl
- oven
- whisk
- blender
- toothpicks
- muffin liners

## Directions

- Heat oven to 350F.
- Beat first 4 ingredients with mixer until blended; spoon into 24 paper-lined muffin cups.
- Bake 18 to 20 min. or until toothpick inserted in centers comes out clean. Cool cupcakes in pans 10 min.
- Remove from pans to wire racks; cool completely.
- Spoon frosting into medium bowl; stir in extract.
- Add COOL WHIP; whisk until blended.
- Spread onto cupcakes; drizzle with dessert topper.

## Nutrition Facts



## Properties

Glycemic Index:2.15, Glycemic Load:6.62, Inflammation Score:-1, Nutrition Score:3.3656522165174%

## Nutrients (% of daily need)

Calories: 248.53kcal (12.43%), Fat: 9.24g (14.22%), Saturated Fat: 2g (12.48%), Carbohydrates: 39.64g (13.21%), Net Carbohydrates: 39.33g (14.3%), Sugar: 28.42g (31.57%), Cholesterol: 24.63mg (8.21%), Sodium: 244.45mg (10.63%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.9g (3.8%), Phosphorus: 100.06mg (10.01%), Vitamin B2: 0.16mg (9.51%), Vitamin E: 1.33mg (8.84%), Calcium: 62.53mg (6.25%), Vitamin K: 6.5µg (6.19%), Folate: 22.61µg (5.65%), Vitamin B1: 0.07mg (4.36%), Selenium: 2.93µg (4.19%), Iron: 0.7mg (3.9%), Vitamin B3: 0.66mg (3.29%), Manganese:

0.05mg (2.68%), Vitamin B5: 0.21mg (2.08%), Vitamin B6: 0.03mg (1.59%), Vitamin B12: 0.09µg (1.53%), Zinc: 0.19mg (1.25%), Copper: 0.03mg (1.25%), Fiber: 0.31g (1.24%), Magnesium: 4.06mg (1.01%)