



## Silly Rabbit Cupcakes

 Dairy Free

READY IN



135 min.

SERVINGS



24

CALORIES



250 kcal

DESSERT

### Ingredients

- ☐ 1 box cake mix yellow
- ☐ 16 oz vanilla frosting
- ☐ 1 serving food coloring red
- ☐ 12 oz m&m candies assorted (strawberry and grape)
- ☐ 48 m&m candies
- ☐ 48 chocolate chips miniature

### Equipment

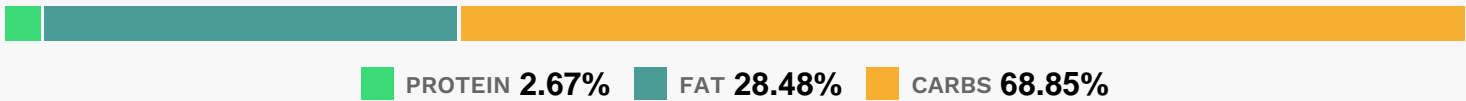
- ☐ bowl

- ☐ 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.
- ☐ Meanwhile, in medium bowl, mix frosting and 14 drops red food color until evenly tinted.
- ☐ Remove paper baking cups from cupcakes.
- ☐ Place upside down on serving platter.
- ☐ Frost cupcakes with pink frosting.
- ☐ Cut shapes out of strawberry taffy candies for ears, feet and tail.
- ☐ Cut shapes out of grape taffy candy for ears. Make ears by stacking grape candy on top of pink candy. Trim to shape into bunny ears if necessary. Press firmly into cupcake. Slide strawberry taffy cutouts under cupcake to make feet. Make small ball out of taffy and press onto back of bunny cupcake for tail. Gently press chocolate candy on face and use frosting to place miniature chocolate chips on chocolate candy for eyes.

## Nutrition Facts



## Properties

Glycemic Index:1.79, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:2.2443478392518%

## Nutrients (% of daily need)

Calories: 249.51kcal (12.48%), Fat: 7.91g (12.16%), Saturated Fat: 3.54g (22.12%), Carbohydrates: 43.02g (14.34%), Net Carbohydrates: 42.27g (15.37%), Sugar: 32.62g (36.24%), Cholesterol: 2.73mg (0.91%), Sodium: 203.96mg (8.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.67g (3.33%), Phosphorus: 70.18mg (7.02%), Calcium: 67.1mg (6.71%), Vitamin B2: 0.11mg (6.28%), Folate: 16.16µg (4.04%), Iron: 0.7mg (3.9%), Vitamin B1: 0.05mg (3.44%), Vitamin E: 0.49mg (3.25%), Fiber: 0.75g (3%), Vitamin K: 3.08µg (2.93%), Vitamin B3: 0.54mg (2.7%), Manganese:

0.04mg (2.06%)