



Simple Wedding Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



24

CALORIES



110 kcal

Ingredients

- 1 box cake mix white
- 1 cups you will also need: parchment paper white
- 2 containers fluffy frosting white
- 1 serving chocolate curls white (below)
- 1 serving rose hips
- 1 serving you will also need: parchment paper cut into 8x1 1/4-inch strips
- 1 serving edible gold dust
- 1 serving ribbon

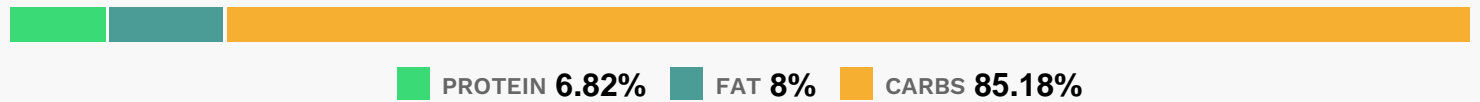
Equipment

- oven
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place white paper baking cup in each of 24 regular-size muffin cups. Make, bake and cool cake mix as directed on box for 24 cupcakes.
- Top cupcakes with white chocolate curls (see below) or rose petals.
- Wrap handmade paper around each cupcake; attach permanent double-stick tape.
- Sprinkle decorator sugar crystals or edible glitter over frosting.
- Wrap ribbon around each cupcake and tie in a bow.
- Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:2.6843478158926%

Nutrients (% of daily need)

Calories: 109.64kcal (5.48%), Fat: 0.97g (1.5%), Saturated Fat: 0.46g (2.86%), Carbohydrates: 23.35g (7.78%), Net Carbohydrates: 22.92g (8.33%), Sugar: 9.13g (10.15%), Cholesterol: 0.89mg (0.3%), Sodium: 206.07mg (8.96%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.74%), Phosphorus: 80.85mg (8.09%), Selenium: 4.65µg (6.64%), Vitamin B1: 0.1mg (6.54%), Folate: 23.6µg (5.9%), Manganese: 0.11mg (5.41%), Vitamin B3: 1.05mg (5.26%), Calcium: 52.02mg (5.2%), Vitamin B2: 0.08mg (4.97%), Iron: 0.76mg (4.23%), Fiber: 0.43g (1.71%), Copper: 0.03mg (1.63%), Vitamin E: 0.19mg (1.28%), Zinc: 0.17mg (1.14%), Magnesium: 4.45mg (1.11%)