



Simple Wedding Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



113 kcal

Ingredients

- 24 servings chocolate white (below)
- 2 containers creamy peanut butter white betty crocker®
- 24 servings edible gold dust
- 1 cups baking mix white
- 24 servings ribbon
- 24 servings you will also need: parchment paper cut into 8x1 1/4-inch strips
- 24 servings rose hips
- 1 box cake mix white betty crocker® supermoist®

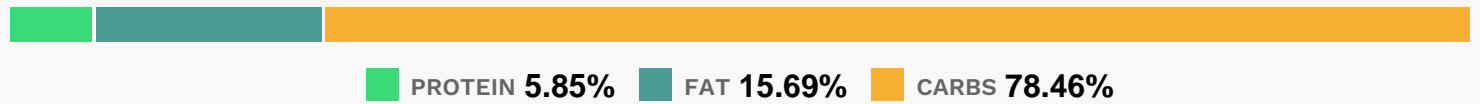
Equipment

- 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.
- Frost cupcakes with frosting. Choose from these decorating options:• 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:3.5, Glycemic Load:0.41, Inflammation Score:-1, Nutrition Score:2.9021739272968%

Nutrients (% of daily need)

Calories: 112.99kcal (5.65%), Fat: 1.98g (3.04%), Saturated Fat: 0.82g (5.15%), Carbohydrates: 22.26g (7.42%), Net Carbohydrates: 21.66g (7.88%), Sugar: 10.27g (11.41%), Cholesterol: 0.4mg (0.13%), Sodium: 220.1mg (9.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.66g (3.32%), Phosphorus: 107.49mg (10.75%), Calcium: 62.46mg (6.25%), Folate: 22.36µg (5.59%), Vitamin B1: 0.08mg (5.44%), Vitamin C: 4.28mg (5.19%), Vitamin B2: 0.08mg (4.53%), Vitamin B3: 0.85mg (4.24%), Iron: 0.75mg (4.14%), Manganese: 0.08mg (3.95%), Selenium: 2.56µg (3.65%), Fiber: 0.61g (2.43%), Vitamin E: 0.27mg (1.8%), Copper: 0.03mg (1.43%), Vitamin B5: 0.12mg (1.23%), Vitamin K: 1.26µg (1.2%), Magnesium: 4.77mg (1.19%)