



Spring Polka Dot Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



184 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 1 box gelatin powder orange-flavored (4-serving size)
- 3 cups powdered sugar
- 0.3 cup butter softened
- 1 teaspoon vanilla
- 2 tablespoons milk
- 1 serving purple gel food coloring blue red yellow
- 0.3 cup peppermint candies white

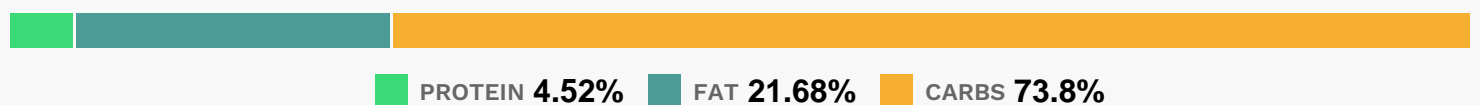
Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- 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 cake batter as directed on cake mix box, adding gelatin with the water. Divide batter evenly among muffin cups (about two-thirds full).
- Bake 22 to 27 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- Meanwhile, in medium bowl, beat powdered sugar and butter with spoon or with electric mixer on low speed until well blended. Beat in vanilla and 2 tablespoons of the milk. Gradually beat in just enough of the remaining milk to make frosting smooth and spreadable. Divide frosting among 4 small bowls. Stir 6 drops yellow food color into frosting in one bowl. Stir 4 drops red food color into frosting in second bowl. Stir 6 to 8 drops blue food color into frosting in third bowl. Stir 4 drops yellow and 2 drops red food color into frosting in fourth bowl.
- Frost 6 cupcakes with each color of frosting. Poke 4 or 5 white vanilla baking chips, flat side up, into frosting on each cupcake to look like polka dots. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.02, Inflammation Score:-1, Nutrition Score:1.9734782561174%

Nutrients (% of daily need)

Calories: 184.13kcal (9.21%), Fat: 4.51g (6.94%), Saturated Fat: 1.94g (12.15%), Carbohydrates: 34.55g (11.52%), Net Carbohydrates: 34.31g (12.48%), Sugar: 25.68g (28.54%), Cholesterol: 0.15mg (0.05%), Sodium: 184.13mg (8.01%), Alcohol: 0.06g (100%), Alcohol %: 0.16% (100%), Protein: 2.12g (4.24%), Phosphorus: 75.05mg (7.5%), Calcium: 55.4mg (5.54%), Folate: 15.46µg (3.87%), Selenium: 2.43µg (3.47%), Vitamin B2: 0.06mg (3.25%), Vitamin B1: 0.05mg (3.2%), Vitamin B3: 0.52mg (2.59%), Iron: 0.44mg (2.46%), Manganese: 0.05mg (2.32%), Vitamin A: 114.8IU (2.3%), Copper: 0.04mg (2.19%), Vitamin E: 0.29mg (1.91%)