



Strawberry Bunny Cupcakes

READY IN



80 min.

SERVINGS



24

CALORIES



400 kcal

DESSERT

Ingredients

- 24 you will also need: parchment paper
- 1 box betty delights super strawberry cake mix
- 24 oz candy melts white
- 24 oz candy melts
- 24 m&m candies white
- 12 oz fluffy frosting
- 48 semisweet chocolate chips miniature
- 24 m&m candies
- 24 candy hearts red miniature

24 soup noodles uncooked

Equipment

baking sheet

baking paper

oven

muffin liners

Directions

Heat oven to 350°F (325°F for dark or nonstick pans).

Place pink paper baking cup in each of 24 regular-size muffin cups.

Make and bake cake mix as directed on box for cupcakes, using water, oil and eggs. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.

Meanwhile, line cookie sheet with cooking parchment paper. Melt white candy melts as directed on package; pour melted candy into squirt bottle. Draw 48 bunny ears on parchment paper with melted white candy. Melt pink candy melts; pour into another squirt bottle. Fill in middle of white ears with pink candy. Refrigerate 30 minutes or until firm.

Use drop of melted white candy to attach 1 white candy-coated chocolate candy to paper baking cup for bunny tail; hold 30 seconds or until set. Repeat with remaining white candy-coated chocolate candies.

Spread 3 tablespoons frosting on each cupcake top. On front of each cupcake (side opposite the bunny tail), add 2 chocolate chips for eyes, 1 pink candy-coated chocolate candy for nose and 1 red candy heart, turned upside down, for mouth. Insert 3 noodle pieces on each side of nose for whiskers. Gently press 2 ears into top of each cupcake.

Nutrition Facts



PROTEIN 4.67% **FAT 28.22%** **CARBS 67.11%**

Properties

Glycemic Index:3.54, Glycemic Load:8.94, Inflammation Score:-1, Nutrition Score:4.9182609281624%

Nutrients (% of daily need)

Calories: 399.53kcal (19.98%), Fat: 12.32g (18.96%), Saturated Fat: 8.11g (50.68%), Carbohydrates: 65.95g (21.98%), Net Carbohydrates: 64.88g (23.59%), Sugar: 36.42g (40.47%), Cholesterol: 2.13mg (0.71%), Sodium: 284.19mg (12.36%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.58g (9.17%), Selenium: 15.65µg (22.36%), Manganese: 0.29mg (14.72%), Vitamin B1: 0.17mg (11.03%), Vitamin B2: 0.15mg (9.06%), Vitamin B3: 1.69mg (8.43%), Iron: 1.32mg (7.34%), Folate: 22.86µg (5.72%), Phosphorus: 53.38mg (5.34%), Calcium: 49.76mg (4.98%), Copper: 0.1mg (4.96%), Fiber: 1.07g (4.27%), Magnesium: 15.94mg (3.99%), Zinc: 0.42mg (2.82%), Potassium: 67.42mg (1.93%), Vitamin K: 2µg (1.91%), Vitamin E: 0.25mg (1.64%), Vitamin B6: 0.03mg (1.45%)