



## Sweet Bunny Cupcakes

 Gluten Free

READY IN



45 min.

SERVINGS



6

CALORIES



708 kcal

DESSERT

## Ingredients

- ☐ 16 oz vanilla frosting
- ☐ 3 drops drop natural food coloring green
- ☐ 6 cupcake liners white (purchased or made from a mix)
- ☐ 3 oz cream cheese softened
- ☐ 2 cups powdered sugar
- ☐ 1 tablespoon milk
- ☐ 0.3 teaspoon lemon extract
- ☐ 1 serving m&m candies

☐ 1 serving chocolate icing

## Equipment

- ☐ bowl
- ☐ hand mixer

## Directions

- ☐ In small bowl, mix frosting and green food color until well blended. Frost cupcakes.
- ☐ In medium bowl with electric mixer, beat cream cheese, powdered sugar, milk and lemon extract on medium speed until smooth. Shape cream cheese dough into 6 bunnies.
- ☐ Decorate bunnies with candy decors and decorating icing.
- ☐ Place bunnies on frosted cupcakes.

## Nutrition Facts



## Properties

Glycemic Index:25.17, Glycemic Load:23.69, Inflammation Score:-2, Nutrition Score:4.9639130879356%

## Nutrients (% of daily need)

Calories: 708.28kcal (35.41%), Fat: 23.88g (36.73%), Saturated Fat: 7.06g (44.13%), Carbohydrates: 121.63g (40.54%), Net Carbohydrates: 121.21g (44.08%), Sugar: 107.24g (119.16%), Cholesterol: 15.85mg (5.28%), Sodium: 336.26mg (14.62%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.4g (6.79%), Vitamin B2: 0.39mg (22.95%), Vitamin K: 12.93µg (12.32%), Selenium: 7.18µg (10.25%), Vitamin E: 1.4mg (9.35%), Calcium: 78.43mg (7.84%), Phosphorus: 72.13mg (7.21%), Vitamin B1: 0.09mg (6.18%), Folate: 24.04µg (6.01%), Iron: 0.85mg (4.74%), Vitamin A: 222.38IU (4.45%), Manganese: 0.09mg (4.4%), Vitamin B3: 0.85mg (4.26%), Potassium: 91.4mg (2.61%), Vitamin B5: 0.21mg (2.13%), Magnesium: 7.54mg (1.88%), Zinc: 0.28mg (1.86%), Fiber: 0.41g (1.65%), Copper: 0.03mg (1.54%), Vitamin B12: 0.08µg (1.32%)