



## Sweet Li'l Bunny Cupcakes

 **Gluten Free**  **Dairy Free**  **Low Fod Map**

READY IN



45 min.

SERVINGS



24

CALORIES



372 kcal

DESSERT

### Ingredients

- 24 cupcake liners
- 24 servings food coloring green
- 24 servings bunny candy decorations
- 0.5 cup pink decorating sugar
- 0.5 cup decorating sugar green
- 0.5 cup decorating sugar yellow
- 1 cup coconut or sweetened flaked chopped
- 16 oz vanilla frosting canned

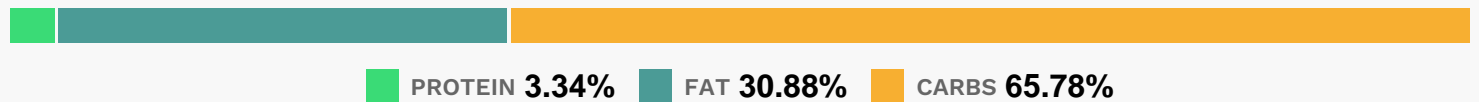
# Equipment

- bowl

# Directions

- Put coconut in a small ziplock bag.
- Add a few drops of green food coloring and massage coconut in bag until tinted.
- Put each decorating sugar in a separate shallow bowl.
- Spread some vanilla frosting on top of a cupcake and roll edge evenly in a colored sugar. Repeat with remaining cupcakes, frosting and sugars.
- Sprinkle a small mound of green coconut atop each frosted cupcake. Arrange bunny decorations in coconut.

# Nutrition Facts



# Properties

Glycemic Index:10.55, Glycemic Load:14.24, Inflammation Score:-1, Nutrition Score:3.3217391067225%

# Nutrients (% of daily need)

Calories: 372.09kcal (18.6%), Fat: 12.93g (19.89%), Saturated Fat: 5.07g (31.7%), Carbohydrates: 61.97g (20.66%), Net Carbohydrates: 60.87g (22.14%), Sugar: 50.35g (55.94%), Cholesterol: 3.11mg (1.04%), Sodium: 195.8mg (8.51%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.15g (6.3%), Vitamin B2: 0.16mg (9.65%), Selenium: 6.25µg (8.93%), Calcium: 74.38mg (7.44%), Manganese: 0.12mg (5.96%), Vitamin B1: 0.08mg (5.49%), Iron: 0.93mg (5.16%), Phosphorus: 46.93mg (4.69%), Folate: 17.96µg (4.49%), Vitamin K: 4.65µg (4.43%), Fiber: 1.1g (4.4%), Vitamin B3: 0.73mg (3.63%), Vitamin E: 0.34mg (2.27%), Copper: 0.04mg (1.83%), Magnesium: 7.16mg (1.79%), Potassium: 60.31mg (1.72%), Zinc: 0.18mg (1.18%), Vitamin A: 55.96IU (1.12%)