



Sweetheart Cupcakes

 Dairy Free

READY IN



100 min.

SERVINGS



24

CALORIES



110 kcal

DESSERT

Ingredients

- ☐ 2 drops raspberry candy oil
- ☐ 3 egg whites
- ☐ 8 drops food coloring red
- ☐ 0.3 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 18.3 ounce duncan hines classic decadent cake mix white

Equipment

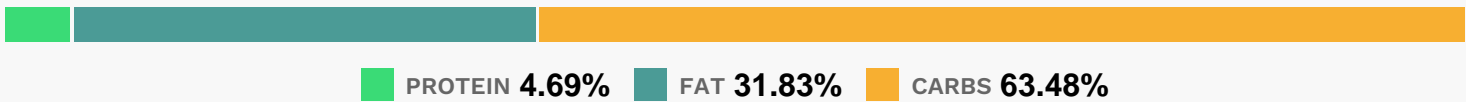
- ☐ bowl

- ☐ oven
- ☐ toothpicks
- ☐ ziploc bags
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with paper cupcake liners.
- ☐ Beat the cake mix, water, vegetable oil, and egg whites together on low speed for 30 seconds, then on medium for 2 minutes, until smooth. Fill cupcake liners 1/3 full with white batter; set aside.
- ☐ Stir 4 drops of red food coloring into the remaining bowl of batter to make the batter pink, stir in the raspberry oil.
- ☐ Pour 1/3 of pink batter into a resealable plastic bag and set aside.
- ☐ Mix more food coloring into the remaining bowl of pink batter until it is an orange/red color and pour the batter into a resealable plastic bag.
- ☐ Cut a corner off the bag, stick the open tip into the center of each cup of white batter and squeeze in about two tablespoons of red batter.
- ☐ Cut the corner off the bag with the pink batter, stick the open tip into the center of the red batter and squeeze about 1 tablespoon pink batter into each cup.
- ☐ Bake the layered cupcakes in the preheated oven until a toothpick inserted into the center comes out clean, 15 to 20 minutes. Cool completely before frosting.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.0686956590608%

Nutrients (% of daily need)

Calories: 109.65kcal (5.48%), Fat: 3.91g (6.02%), Saturated Fat: 0.89g (5.55%), Carbohydrates: 17.56g (5.85%), Net Carbohydrates: 17.33g (6.3%), Sugar: 9.1g (10.11%), Cholesterol: 0mg (0%), Sodium: 156.23mg (6.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.3g (2.59%), Phosphorus: 73.21mg (7.32%), Vitamin K: 6.21µg (5.91%), Calcium: 47.84mg (4.78%), Folate: 15.24µg (3.81%), Vitamin B2: 0.06mg (3.72%), Selenium: 2.6µg (3.72%), Vitamin B1: 0.05mg (3.13%), Vitamin E: 0.45mg (3%), Vitamin B3: 0.52mg (2.59%), Iron: 0.42mg (2.36%), Manganese: 0.04mg (2.23%), Copper: 0.02mg (1.01%)