



## Watermelon KOOL-AID Cupcakes

READY IN



83 min.

SERVINGS



24

CALORIES



188 kcal

DESSERT

### Ingredients

- 6 drops food coloring green
- 0.2 oz env. kool-aid watermelon flavor drink mix unsweetened
- 0.5 cup semi-sweet chocolate chips miniature divided
- 16 oz ready-to-spread vanilla frosting
- 1 cup cool whip whipped topping thawed
- 1 pkg duncan hines classic decadent cake mix white (2-layer size)

### Equipment

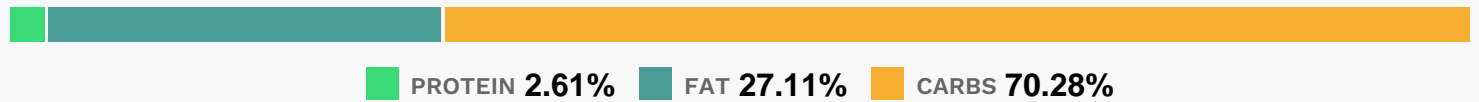
- bowl

- oven
- whisk
- muffin tray

## Directions

- Prepare cake batter and bake as directed on package for 24 cupcakes, adding dry drink mix and 1/2 cup chocolate chips to batter before spooning into prepared muffin pan cups.
- Cool cupcakes in pans 10 min.
- Remove from pans to wire racks; cool completely.
- Remove cupcakes from liners. Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended. Stir in food coloring; spread onto cupcakes.
- Sprinkle with remaining chocolate chips.

## Nutrition Facts



## Properties

Glycemic Index:1.79, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:2.6765217376954%

## Nutrients (% of daily need)

Calories: 188kcal (9.4%), Fat: 5.68g (8.74%), Saturated Fat: 2.15g (13.42%), Carbohydrates: 33.13g (11.04%), Net Carbohydrates: 32.6g (11.85%), Sugar: 23.15g (25.72%), Cholesterol: 0.32mg (0.11%), Sodium: 187.39mg (8.15%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.14mg (1.05%), Protein: 1.23g (2.46%), Phosphorus: 88.42mg (8.84%), Vitamin B2: 0.11mg (6.47%), Calcium: 52.75mg (5.28%), Manganese: 0.09mg (4.64%), Folate: 16.77µg (4.19%), Iron: 0.69mg (3.81%), Vitamin E: 0.51mg (3.43%), Vitamin B1: 0.05mg (3.42%), Selenium: 2.28µg (3.26%), Vitamin K: 3.41µg (3.25%), Copper: 0.06mg (3.18%), Vitamin B3: 0.6mg (2.99%), Magnesium: 9.36mg (2.34%), Fiber: 0.53g (2.12%), Zinc: 0.21mg (1.43%), Potassium: 44.95mg (1.28%)