



White-on-White Wedding Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



166 kcal

DESSERT

Ingredients

- 1 box vanilla cake donut holes white
- 4 oz chocolate white
- 12 oz fluffy frosting white
- 1 tablespoon powdered sugar

Equipment

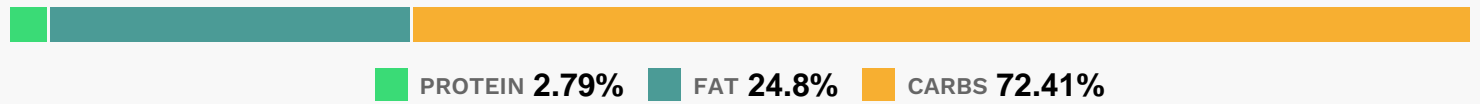
- oven
- sieve
- toothpicks

peeler

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake mix as directed on box for 24 cupcakes.
- To make chocolate curls, pull a swivel-bladed vegetable peeler down the edge of white chocolate bar, using long, thin strokes. Frost cupcakes with frosting.
- Sprinkle each with about 2 teaspoons white chocolate curls, using toothpick to lift curls.
- Lightly sprinkle powdered sugar through small strainer over cupcakes. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:4.71, Glycemic Load:6.09, Inflammation Score:-1, Nutrition Score:2.199130444261%

Nutrients (% of daily need)

Calories: 166.15kcal (8.31%), Fat: 4.61g (7.09%), Saturated Fat: 1.76g (10.99%), Carbohydrates: 30.28g (10.09%), Net Carbohydrates: 30.03g (10.92%), Sugar: 21.12g (23.47%), Cholesterol: 0.99mg (0.33%), Sodium: 179.62mg (7.81%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.33%), Phosphorus: 83.46mg (8.35%), Vitamin B2: 0.1mg (6.06%), Calcium: 57.01mg (5.7%), Folate: 16.54µg (4.14%), Vitamin B1: 0.05mg (3.41%), Vitamin E: 0.45mg (3%), Selenium: 2.08µg (2.97%), Vitamin B3: 0.58mg (2.9%), Vitamin K: 2.85µg (2.72%), Iron: 0.45mg (2.52%), Manganese: 0.04mg (2.23%), Copper: 0.02mg (1.02%)