



## White-on-White Wedding Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



187 kcal

DESSERT

### Ingredients

- 4 oz chocolate white
- 1 container fluffy frosting white
- 1 tablespoon powdered sugar
- 1 box cake mix white

### Equipment

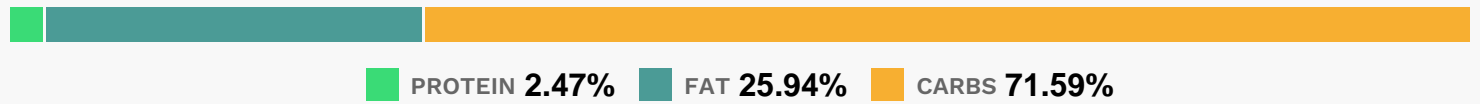
- oven
- sieve
- toothpicks

peeler

## Directions

- Heat oven to 350F (325F 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:7.57, Inflammation Score:-1, Nutrition Score:2.3082608293904%

## Nutrients (% of daily need)

Calories: 187.36kcal (9.37%), Fat: 5.43g (8.35%), Saturated Fat: 1.91g (11.93%), Carbohydrates: 33.72g (11.24%), Net Carbohydrates: 33.48g (12.17%), Sugar: 24.33g (27.03%), Cholesterol: 0.99mg (0.33%), Sodium: 188.96mg (8.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.16g (2.33%), Phosphorus: 84.38mg (8.44%), Vitamin B2: 0.12mg (6.96%), Calcium: 57.16mg (5.72%), Folate: 16.95µg (4.24%), Vitamin E: 0.53mg (3.52%), Vitamin B1: 0.05mg (3.44%), Vitamin K: 3.51µg (3.35%), Selenium: 2.09µg (2.98%), Vitamin B3: 0.59mg (2.96%), Iron: 0.46mg (2.57%), Manganese: 0.04mg (2.23%), Vitamin B5: 0.1mg (1.03%), Copper: 0.02mg (1.02%)