



Boston Creme Mini-Cupcakes

READY IN



140 min.

SERVINGS



24

CALORIES



217 kcal

DESSERT

Ingredients

- ☐ 16 ounce chocolate frosting prepared canned
- ☐ 3 eggs
- ☐ 3.5 ounce vanilla pudding french instant
- ☐ 2 cups milk cold
- ☐ 0.3 cup vegetable oil
- ☐ 1 cup water
- ☐ 18.3 ounce duncan hines classic decadent cake mix yellow

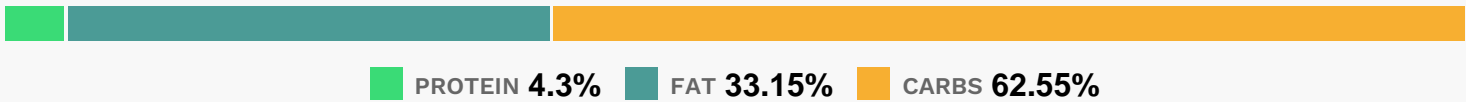
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Spray 24 mini muffin cups with cooking spray.
- ☐ Stir yellow cake mix, water, eggs, and vegetable oil in a bowl until moistened. Beat with an electric mixer on medium speed for 2 minutes.
- ☐ Spoon cake batter into the prepared mini muffin cups, filling them about 2/3 full.
- ☐ Bake in the preheated oven until cupcakes have risen and are lightly golden brown, 15 to 19 minutes. Check for doneness after 10 minutes. A toothpick inserted into the center of a cupcake should come out clean. Allow cupcakes to cool for about 20 minutes.
- ☐ Whisk instant French vanilla pudding mix and milk together in a bowl for 2 minutes. Allow pudding to stand for 5 more minutes to thicken.
- ☐ Pipe the vanilla pudding into each cupcake with about 1 1/4 teaspoon vanilla pudding.
- ☐ Freeze filled cupcakes for at least 1 hour to make frosting them easier.
- ☐ Spread a very thin coating of chocolate frosting over each cupcake; refrigerate cupcakes for 15 minutes.
- ☐ Spread second, thicker layer of frosting over the first layer.
- ☐ Place small dollop of whipped cream into center of each frosted cupcake and top with a quarter of a maraschino cherry. Refrigerate mini cupcakes until serving time.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.36, Inflammation Score:-1, Nutrition Score:3.6286956331004%

Nutrients (% of daily need)

Calories: 216.86kcal (10.84%), Fat: 8.14g (12.53%), Saturated Fat: 2.41g (15.06%), Carbohydrates: 34.56g (11.52%), Net Carbohydrates: 34.11g (12.4%), Sugar: 24.52g (27.24%), Cholesterol: 22.9mg (7.63%), Sodium: 233.81mg (10.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.38g (4.76%), Phosphorus: 113.27mg (11.33%), Calcium: 75.59mg (7.56%), Vitamin B2: 0.11mg (6.28%), Vitamin K: 6.27µg (5.97%), Vitamin E: 0.81mg (5.39%), Iron: 0.82mg (4.54%), Manganese: 0.09mg (4.46%), Vitamin B1: 0.07mg (4.39%), Folate: 17.43µg (4.36%), Selenium: 2.91µg (4.16%), Vitamin B12: 0.18µg (3.01%), Copper: 0.06mg (3%), Vitamin B3: 0.55mg (2.74%), Potassium: 86.09mg (2.46%), Vitamin B5: 0.24mg (2.44%), Magnesium: 9.32mg (2.33%), Vitamin D: 0.33µg (2.22%), Vitamin B6: 0.04mg (1.96%), Fiber: 0.45g (1.81%), Zinc: 0.27mg (1.79%), Vitamin A: 62.83IU (1.26%)