

# **Brownie-Cookie Cupcakes**







DESSERT

### **Ingredients**

1 box brownie mix (1 lb 2.4	oz)
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- 0.5 cup butter softened
- 17.5 oz chocolate chip cookie mix
- 1 lb chocolate frosting
- 2 eggs
- 0.3 cup vegetable oil
- 0.3 cup water

## **Equipment**

	baking sheet
	oven
	toothpicks
	muffin liners
Di	rections
	Heat oven to 375F.
	Place paper baking cup in each of 12 regular-size muffin cups. Make cookie mix as directed on pouch, using butter and 1 of the eggs. Refrigerate until ready to use.
	Make brownie mix as directed on box, using water, oil and remaining egg.
	Press 1 tablespoon cookie dough in bottom of each muffin cup. Top each with 2 tablespoons brownie batter.
	Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.
	On ungreased small cookie sheet, drop several extra tablespoons of cookie dough for topping.
	Bake 10 minutes.
	Remove cupcakes and cookies from pans to cooling racks. Cool completely, about 45 minutes.
	Frost cupcakes with frosting. Crumble baked cookies; sprinkle over frosted cupcakes.
Nutrition Facts	
	47.070
	PROTEIN 3.09% FAT 47.35% CARBS 49.56%

### **Properties**

Glycemic Index:8.22, Glycemic Load:13.06, Inflammation Score:-2, Nutrition Score:4.8543478172758%

#### Nutrients (% of daily need)

Calories: 677.28kcal (33.86%), Fat: 36.18g (55.67%), Saturated Fat: 13.18g (82.39%), Carbohydrates: 85.21g (28.4%), Net Carbohydrates: 83.72g (30.44%), Sugar: 56.32g (62.58%), Cholesterol: 50.92mg (16.97%), Sodium: 413.17mg (17.96%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 5.32g (10.64%), Iron: 2.36mg (13.1%), Vitamin K: 11.82µg (11.26%), Vitamin B1: 0.14mg (9.65%), Vitamin E: 1.38mg (9.21%), Folate: 31.81µg (7.95%), Vitamin B2: 0.12mg (6.92%), Phosphorus: 66.91mg (6.69%), Fiber: 1.5g (5.99%), Magnesium: 22.7mg (5.67%), Vitamin A: 276.34lU (5.53%), Manganese: 0.09mg (4.64%), Potassium: 161.72mg (4.62%), Vitamin B3: 0.88mg (4.41%), Copper: 0.08mg (4.08%),

 $Selenium: 2.65 \mu g \ (3.78\%), \ Zinc: \ O.42 mg \ (2.8\%), \ Vitamin \ B12: \ O.08 \mu g \ (1.36\%), \ Vitamin \ B5: \ O.13 mg \ (1.33\%)$