



## Caramel-Cappuccino Kiss Cupcakes

READY IN



37 min.

SERVINGS



33

CALORIES



135 kcal

DESSERT

### Ingredients

- ☐ 16 ounce angel food cake mix
- ☐ 33 add a hershey's chocolate kiss on top as done
- ☐ 0.7 cup skim milk fat-free
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 2 teaspoons coffee instant
- ☐ 1 tablespoon rum / brandy / coffee liqueur (coffee-flavored liqueur)
- ☐ 4 cups powdered sugar
- ☐ 0.5 tablespoon cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

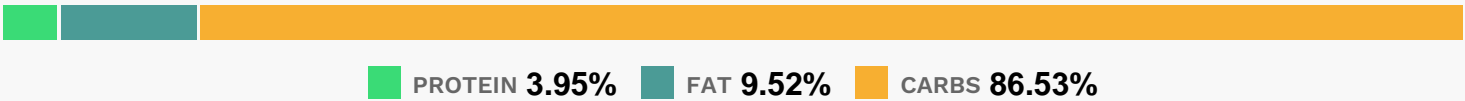
## Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ oven
- ☐ whisk
- ☐ aluminum foil
- ☐ muffin liners

## Directions

- ☐ Preheat oven to 37
- ☐ Prepare cake mix according to package directions. Stir in vanilla.
- ☐ Place 33 foil muffin cup liners on a large baking sheet, or place in muffin cups. Divide batter evenly among muffin cup liners, filling about two-thirds full.
- ☐ Bake at 375 for 17 to 18 minutes or until cupcakes are golden brown and cracks in cakes appear dry.
- ☐ Cut a deep slit in top center of each cake to form a pocket. Gently tuck a chocolate kiss into each warm cake.
- ☐ Combine sugar and coffee granules in a bowl.
- ☐ Add half-and-half and Kahla; whisk until smooth. Spoon 1 tablespoon frosting over each cake.
- ☐ Combine cocoa and cinnamon; dust evenly over tops of cakes.

## Nutrition Facts



## Properties

Glycemic Index:0.15, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.045217378065%

## Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg,

Quercetin: 0.01mg

**Nutrients (% of daily need)**

Calories: 134.59kcal (6.73%), Fat: 1.46g (2.25%), Saturated Fat: 0.84g (5.27%), Carbohydrates: 29.94g (9.98%), Net Carbohydrates: 29.71g (10.8%), Sugar: 25.71g (28.57%), Cholesterol: 1.39mg (0.46%), Sodium: 122.05mg (5.31%), Alcohol: 0.14g (100%), Alcohol %: 0.46% (100%), Protein: 1.37g (2.73%), Phosphorus: 54.29mg (5.43%), Calcium: 35.33mg (3.53%), Vitamin B2: 0.05mg (3.01%), Selenium: 1.98µg (2.82%), Folate: 5.99µg (1.5%), Manganese: 0.03mg (1.49%)