



Caramel Cinnamon Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



298 kcal

DESSERT

Ingredients

- 1 box vanilla cake donut holes french
- 1 cup milk
- 0.3 cup butter softened
- 3 eggs
- 0.5 teaspoon ground cinnamon
- 1 cup peppermint candies
- 6 oz cream cheese softened
- 0.7 cup butter softened
- 0.3 cup mrs richardson's butterscotch caramel sauce

- 2.5 cups powdered sugar
- 1 serving mrs richardson's butterscotch caramel sauce

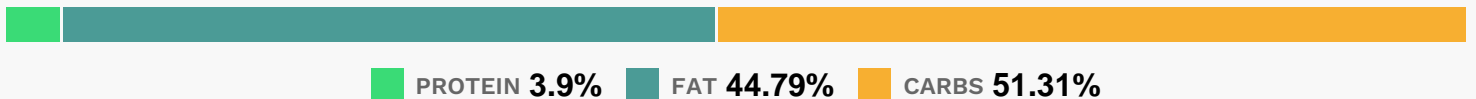
Equipment

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

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups.
- In large bowl, beat cake mix, milk, 1/3 cup butter, the eggs and cinnamon with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in cinnamon chips. Divide batter evenly among muffin cups.
- Bake 22 to 24 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- In large bowl, beat cream cheese, 2/3 cup butter and 1/4 cup caramel topping with electric mixer on medium speed until fluffy. Gradually add powdered sugar, beating until smooth. Frost cupcakes.
- Drizzle with additional caramel topping. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.08, Glycemic Load:0.29, Inflammation Score:-2, Nutrition Score:3.3121739586248%

Nutrients (% of daily need)

Calories: 297.66kcal (14.88%), Fat: 15.16g (23.32%), Saturated Fat: 10g (62.47%), Carbohydrates: 39.08g (13.03%), Net Carbohydrates: 38.82g (14.12%), Sugar: 29.96g (33.29%), Cholesterol: 49.17mg (16.39%), Sodium: 264.11mg (11.48%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.97g (5.94%), Phosphorus: 105.2mg (10.52%), Calcium: 89.21mg (8.92%), Vitamin A: 381.46IU (7.63%), Selenium: 4.57µg (6.52%), Vitamin B2: 0.11mg (6.34%), Folate: 18.67µg (4.67%), Vitamin B1: 0.06mg (3.78%), Vitamin E: 0.53mg (3.56%), Iron: 0.54mg (2.98%), Manganese: 0.06mg (2.83%), Vitamin B3: 0.54mg (2.7%), Vitamin B5: 0.24mg (2.43%), Vitamin B12: 0.14µg (2.38%), Zinc: 0.26mg (1.72%), Vitamin D: 0.22µg (1.48%), Potassium: 50.9mg (1.45%), Vitamin K: 1.45µg (1.38%), Magnesium: 5.3mg (1.33%), Vitamin B6: 0.03mg (1.3%), Copper: 0.02mg (1.19%), Fiber: 0.26g (1.04%)