



Caramel Cinnamon Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



362 kcal

DESSERT

Ingredients

- 0.3 cup butter softened
- 0.7 cup butter softened
- 0.3 cup mrs richardson's butterscotch caramel sauce
- 24 servings mrs richardson's butterscotch caramel sauce
- 6 oz cream cheese softened
- 3 eggs
- 0.5 teaspoon ground cinnamon
- 1 cup milk
- 1 cup extra sugar to coat cookies prior to baking

- 2.5 cups powdered sugar
- 1 box vanilla cake donut holes french

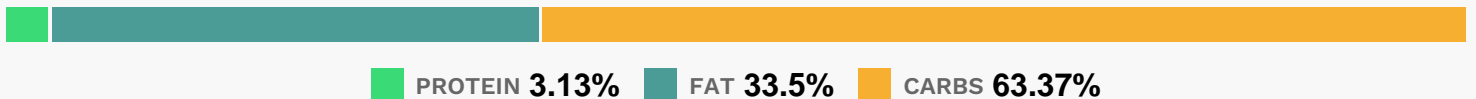
Equipment

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

Directions

- Heat oven to 350F.
- 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:-3, Nutrition Score:3.8243478225625%

Nutrients (% of daily need)

Calories: 361.94kcal (18.1%), Fat: 14g (21.54%), Saturated Fat: 8.58g (53.59%), Carbohydrates: 59.58g (19.86%), Net Carbohydrates: 58.82g (21.39%), Sugar: 46.21g (51.35%), Cholesterol: 49.17mg (16.39%), Sodium: 388.71mg (16.9%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.94g (5.89%), Phosphorus: 120.15mg (12.02%), Calcium: 93.2mg (9.32%), Vitamin A: 415.96IU (8.32%), Selenium: 5.07µg (7.24%), Vitamin B2: 0.11mg (6.34%), Iron: 0.9mg (4.98%), Folate: 19.44µg (4.86%), Manganese: 0.08mg (3.79%), Vitamin B1: 0.06mg (3.78%), Vitamin E: 0.55mg (3.69%), Vitamin B12: 0.21µg (3.53%), Fiber: 0.76g (3.05%), Vitamin B5: 0.3mg (3.03%), Vitamin B3: 0.54mg (2.7%), Potassium: 76.2mg (2.18%), Magnesium: 7.22mg (1.8%), Zinc: 0.26mg (1.72%), Vitamin D: 0.22µg (1.48%), Vitamin K: 1.45µg (1.38%), Vitamin B6: 0.03mg (1.3%), Copper: 0.02mg (1.19%)