



## Chocolate Chip Cookie Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



267 kcal

DESSERT

### Ingredients

- ☐ 7.5 oz chocolate chip cookie mix
- ☐ 1 box cake mix yellow
- ☐ 0.5 cup butter softened
- ☐ 4 eggs
- ☐ 0.3 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 16 oz vanilla frosting your favorite (or flavor)

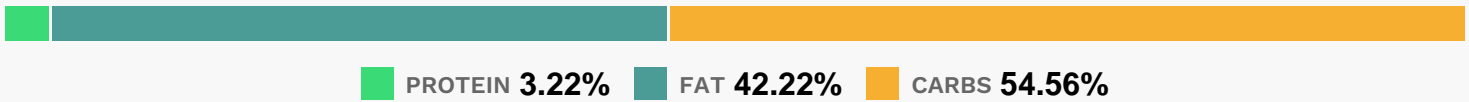
### Equipment

- ☐ baking sheet
- ☐ oven
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Heat oven to 375°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cookie mix as directed on pouch, using butter and 1 egg. Refrigerate.
- ☐ Make cake mix batter as directed on box, using remaining 3 eggs, the oil and water.
- ☐ Remove cookie dough from refrigerator. Press 1 tablespoon cookie dough in bottom of each muffin cup. Top each with 2 tablespoons cake batter. Drop a couple extra tablespoons of cookie dough on ungreased small cookie sheet for topping.
- ☐ Bake cupcakes 18 to 20 minutes or until toothpick inserted in center comes out clean.
- ☐ Bake cookies with cupcakes during last 10 minutes of cupcake baking time.
- ☐ Remove cupcakes from muffin cups and cookies from cookie sheet to cooling racks. Cool completely, about 45 minutes.
- ☐ Frost cupcakes with frosting. Top each with crumbled baked cookies.

## Nutrition Facts



## Properties

Glycemic Index:5.9, Glycemic Load:8.32, Inflammation Score:-1, Nutrition Score:3.4417391600816%

## Nutrients (% of daily need)

Calories: 267.3kcal (13.37%), Fat: 12.6g (19.38%), Saturated Fat: 4.77g (29.8%), Carbohydrates: 36.64g (12.21%), Net Carbohydrates: 36.13g (13.14%), Sugar: 24.15g (26.83%), Cholesterol: 38.16mg (12.72%), Sodium: 264.88mg (11.52%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.16g (4.32%), Vitamin B2: 0.16mg (9.29%), Phosphorus: 90.18mg (9.02%), Vitamin K: 7.61µg (7.25%), Folate: 25.68µg (6.42%), Vitamin E: 0.86mg (5.73%), Vitamin B1: 0.08mg (5.6%), Calcium: 51.66mg (5.17%), Selenium: 2.96µg (4.23%), Iron: 0.71mg (3.97%), Vitamin B3: 0.72mg (3.62%), Vitamin A: 157.78IU (3.16%), Manganese: 0.04mg (2.16%), Vitamin B5: 0.21mg (2.06%), Fiber: 0.51g (2.03%), Magnesium: 6.37mg (1.59%), Vitamin B12: 0.09µg (1.58%), Vitamin B6: 0.03mg (1.46%), Zinc: 0.22mg (1.44%),

Potassium: 43.93mg (1.26%), Copper: 0.02mg (1.14%)