



Chocolate Cupcakes with White Truffle Frosting

 Dairy Free

READY IN



70 min.

SERVINGS



24

CALORIES



210 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup peppermint candies white
- ☐ 16 oz vanilla frosting

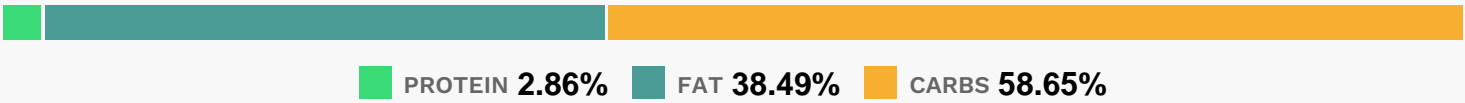
Equipment

- ☐ bowl
- ☐ oven
- ☐ microwave

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans). Make, bake and cool cake as directed on box for 24 cupcakes.
- ☐ In medium microwavable bowl, microwave baking chips uncovered on High 45 seconds. Stir; if necessary, microwave in 15-second increments, stirring until melted and smooth. Cool 5 minutes. Stir in frosting until well blended. Immediately frost or pipe frosting on cupcakes.
- ☐ If desired, tie ribbons around cupcakes for decoration. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.79, Glycemic Load:5.52, Inflammation Score:-1, Nutrition Score:2.1199999973988%

Nutrients (% of daily need)

Calories: 209.57kcal (10.48%), Fat: 9.28g (14.27%), Saturated Fat: 4.07g (25.44%), Carbohydrates: 31.81g (10.6%), Net Carbohydrates: 31.38g (11.41%), Sugar: 24.42g (27.13%), Cholesterol: 0mg (0%), Sodium: 189.39mg (8.23%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.55g (3.1%), Phosphorus: 52mg (5.2%), Vitamin B2: 0.09mg (5.05%), Iron: 0.84mg (4.67%), Calcium: 42.35mg (4.24%), Copper: 0.07mg (3.6%), Vitamin E: 0.49mg (3.26%), Selenium: 2.25µg (3.22%), Folate: 12.67µg (3.17%), Vitamin K: 3.14µg (2.99%), Vitamin B1: 0.03mg (2.17%), Magnesium: 8.65mg (2.16%), Manganese: 0.04mg (2.01%), Potassium: 65.83mg (1.88%), Fiber: 0.43g (1.73%), Vitamin B3: 0.33mg (1.65%), Zinc: 0.16mg (1.05%)