



WHATSheATE



Chocolate Doughnut Cupcakes

READY IN



80 min.

SERVINGS



18

CALORIES



1451 kcal

DESSERT

Ingredients

- ☐ 12 duncan hines devil's food cake
- ☐ 1 lb chocolate frosting
- ☐ 0.5 cup sprinkles
- ☐ 3 eggs
- ☐ 0.8 cup semi chocolate chips
- ☐ 1 teaspoon vanilla
- ☐ 1 cup whipping cream

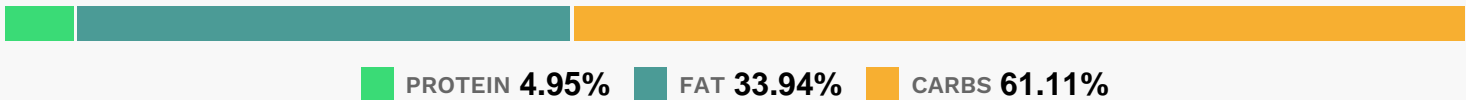
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ muffin liners

Directions

- ☐ Heat oven to 400F.
- ☐ Place paper baking cup in each of 18 regular-size muffin cups.
- ☐ Chop doughnuts. In large bowl, mix whipping cream, vanilla and eggs with wire whisk until blended. Gently fold in chopped doughnuts and chocolate chips. Divide batter evenly among muffin cups, filling each with about 1/3 cup batter or until almost full.
- ☐ Bake 17 to 19 minutes or until set. Cool 10 minutes; remove cupcakes from pans to cooling rack. Cool completely.
- ☐ Spoon frosting into decorating bag fitted with large round tip. Pipe frosting around edge of each cupcake, leaving center unfrosted. Decorate with sprinkles. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-8, Nutrition Score:29.487391460525%

Nutrients (% of daily need)

Calories: 1450.99kcal (72.55%), Fat: 57.94g (89.14%), Saturated Fat: 15.93g (99.56%), Carbohydrates: 234.73g (78.24%), Net Carbohydrates: 226.99g (82.54%), Sugar: 132.08g (146.76%), Cholesterol: 42.67mg (14.22%), Sodium: 2436.87mg (105.95%), Alcohol: 0.08g (100%), Alcohol %: 0.03% (100%), Caffeine: 38.63mg (12.88%), Protein: 19.03g (38.06%), Phosphorus: 839.21mg (83.92%), Iron: 13.93mg (77.41%), Copper: 1.3mg (65.14%), Selenium: 39.19µg (55.99%), Folate: 182.79µg (45.7%), Calcium: 451.52mg (45.15%), Manganese: 0.8mg (40.24%), Magnesium: 155.68mg (38.92%), Vitamin B1: 0.5mg (33.39%), Vitamin B2: 0.53mg (31.02%), Fiber: 7.74g (30.96%), Potassium: 1065.33mg (30.44%), Vitamin E: 3.83mg (25.55%), Vitamin B3: 4.72mg (23.58%), Zinc: 2.7mg (18.02%), Vitamin K: 11.93µg (11.36%), Vitamin B6: 0.13mg (6.66%), Vitamin B5: 0.57mg (5.67%), Vitamin A: 246.61IU (4.93%), Vitamin D: 0.36µg (2.39%), Vitamin B12: 0.1µg (1.67%)