



Chocolate Fudge Cupcakes with Peanut Butter Frosting

 Dairy Free

READY IN



45 min.

SERVINGS



18

CALORIES



381 kcal

DESSERT

Ingredients

- ☐ 19.5 ounce brownie classics fudge brownie mix traditional pillsbury®
- ☐ 0.8 cup creamy peanut butter jif®
- ☐ 2 eggs
- ☐ 12 ounce fluffy frosting pillsbury® vanilla funfetti®
- ☐ 1.5 cups semi-sweet chocolate chips
- ☐ 0.5 cup all-vegetable oil crisco®
- ☐ 0.3 cup water

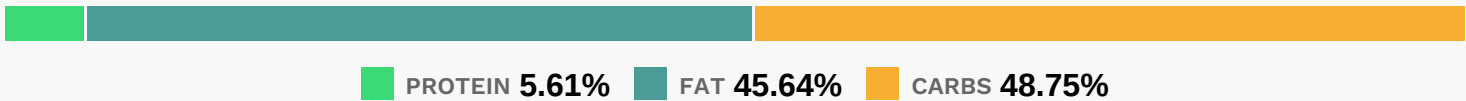
Equipment

- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ muffin liners

Directions

- ☐ Heat oven to 350 degrees F. Position a rack in the middle of the oven. Line 18 regular muffin cups with paper cupcake liners.
- ☐ Mix brownie mix, eggs, oil and water in a medium mixing bowl until well blended. Fill the muffin cups half full with brownie batter.
- ☐ Place about 1 tablespoon chocolate chips in the center of the batter.
- ☐ Bake 18–20 minutes or until set. Cool slightly.
- ☐ Remove from muffin pans and let cool completely on wire racks.
- ☐ Stir together frosting and peanut butter in a medium bowl.
- ☐ Spread over top of cooled cupcakes. Using the container of sprinkles included with the frosting, decorate the top of each cupcake.

Nutrition Facts



Properties

Glycemic Index:3.17, Glycemic Load:5.78, Inflammation Score:-2, Nutrition Score:5.4652174115181%

Nutrients (% of daily need)

Calories: 380.75kcal (19.04%), Fat: 19.53g (30.05%), Saturated Fat: 6g (37.49%), Carbohydrates: 46.96g (15.65%), Net Carbohydrates: 45.27g (16.46%), Sugar: 33.66g (37.4%), Cholesterol: 19.06mg (6.35%), Sodium: 179.14mg (7.79%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.54mg (4.18%), Protein: 5.4g (10.8%), Manganese: 0.35mg (17.61%), Iron: 2.09mg (11.59%), Copper: 0.23mg (11.56%), Magnesium: 44.64mg (11.16%), Vitamin E: 1.5mg (10.03%), Phosphorus: 87.44mg (8.74%), Vitamin B3: 1.6mg (7.99%), Fiber: 1.68g (6.73%), Vitamin B2: 0.11mg (6.3%), Vitamin K: 5.78µg (5.51%), Zinc: 0.74mg (4.91%), Selenium: 3.19µg (4.55%), Potassium: 156.49mg (4.47%), Folate:

13.05µg (3.26%), Vitamin B6: 0.06mg (3.05%), Vitamin B5: 0.24mg (2.43%), Calcium: 17.71mg (1.77%), Vitamin B1: 0.02mg (1.56%), Vitamin B12: 0.07µg (1.16%)