



Chocolate-Peanut Butter Cupcakes

READY IN



80 min.

SERVINGS



20

CALORIES



213 kcal

DESSERT

Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 0.5 cup creamy peanut butter
- 3.4 oz jell-o vanilla flavor pudding instant
- 1 cup milk cold
- 0.3 cup planters roasted peanuts dry chopped
- 4 oz baker's semi-sweet chocolate
- 1.5 cups cool whip whipped topping thawed

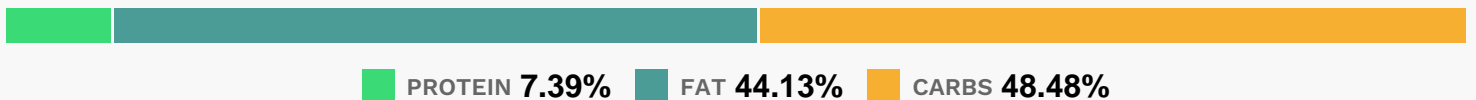
Equipment

- bowl
- oven
- whisk
- ziploc bags
- microwave
- muffin liners

Directions

- Heat oven to 350F.
- Prepare cake batter and bake in 24 paper-lined muffin cups as directed on package for cupcakes. Cool 30 min. (Do not cool completely. Cupcakes still need to be warm when filled.)
- Beat pudding mix and milk in medium bowl with whisk 2 min.
- Add peanut butter; mix well. Spoon into small freezer-weight resealable plastic bag; seal bag. Snip off one corner from bottom of bag. Insert tip of bag into center of each cupcake, then pipe about 1 Tbsp. pudding mixture into cupcake.
- Microwave COOL WHIP and chocolate in microwaveable bowl on HIGH 1-1/2 min. or until chocolate is melted and mixture is well blended, stirring after 1 min. Dip tops of cupcakes in COOL WHIP mixture; sprinkle with nuts.

Nutrition Facts



Properties

Glycemic Index:2.6, Glycemic Load:0.37, Inflammation Score:-2, Nutrition Score:5.0034782549609%

Nutrients (% of daily need)

Calories: 212.98kcal (10.65%), Fat: 10.92g (16.79%), Saturated Fat: 3.62g (22.61%), Carbohydrates: 26.98g (8.99%), Net Carbohydrates: 25.51g (9.28%), Sugar: 16.86g (18.73%), Cholesterol: 1.92mg (0.64%), Sodium: 253.41mg (11.02%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 7.25mg (2.42%), Protein: 4.11g (8.23%), Manganese: 0.26mg (12.89%), Phosphorus: 118.31mg (11.83%), Copper: 0.19mg (9.7%), Magnesium: 36.23mg (9.06%), Iron: 1.48mg (8.23%), Vitamin B3: 1.54mg (7.7%), Vitamin E: 0.99mg (6.58%), Calcium: 59.4mg (5.94%), Fiber: 1.47g (5.87%), Selenium: 4µg (5.72%), Folate: 20.93µg (5.23%), Potassium: 176.64mg (5.05%), Vitamin B2: 0.08mg (4.46%), Zinc: 0.6mg (3.97%), Vitamin B1: 0.06mg (3.88%), Vitamin B6: 0.06mg (2.81%), Vitamin B5: 0.19mg (1.86%),

Vitamin B12: 0.09µg (1.46%), Vitamin K: 1.47µg (1.4%)