



## Cookie-Stuffed Rainbow Chip Cupcakes

READY IN



180 min.

SERVINGS



24

CALORIES



322 kcal

DESSERT

### Ingredients

- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 0.5 cup butter softened
- ☐ 1 eggs
- ☐ 1 tablespoon water
- ☐ 1 box asian rice cracker snack mix
- ☐ 1 cup water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 4 cups powdered sugar

- ☐ 0.5 cup butter softened
- ☐ 0.5 cup shortening
- ☐ 2 tablespoons milk
- ☐ 1 teaspoon almond extract
- ☐ 0.3 cup semisweet chocolate chips miniature

## Equipment

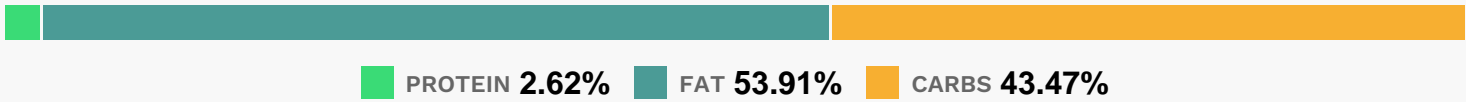
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Line cookie sheet with cooking parchment paper. In medium bowl, stir cookie ingredients until soft dough forms. Shape dough into 24 (1 1/2-inch) balls; place on cookie sheet. Freeze at least 1 hour.
- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally.
- ☐ Divide batter evenly among muffin cups, filling three-fourths full. Gently drop 1 frozen cookie dough ball in center of each cupcake. (If ball doesn't sink at first, it will during baking.)
- ☐ Bake 15 to 20 minutes or until toothpick inserted in center of cupcake comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- ☐ In large bowl, beat powdered sugar, 1/2 cup butter and the shortening with electric mixer on low speed until blended. Increase spread to medium. Beat in 2 tablespoons of the milk and the vanilla until smooth. If necessary, add remaining 1 tablespoon milk, 1 teaspoon at a time, until frosting is smooth and spreadable.

Frost cupcakes. Top with chocolate chips.

# Nutrition Facts



## Properties

Glycemic Index:7.78, Glycemic Load:6.55, Inflammation Score:-2, Nutrition Score:2.6517391308494%

## Nutrients (% of daily need)

Calories: 321.54kcal (16.08%), Fat: 19.52g (30.03%), Saturated Fat: 8.85g (55.3%), Carbohydrates: 35.42g (11.81%), Net Carbohydrates: 34.64g (12.6%), Sugar: 27.28g (30.31%), Cholesterol: 49.57mg (16.52%), Sodium: 147.56mg (6.42%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.13g (4.26%), Vitamin A: 279.22IU (5.58%), Vitamin B1: 0.07mg (4.94%), Vitamin B2: 0.08mg (4.76%), Vitamin K: 4.81µg (4.58%), Folate: 17.63µg (4.41%), Vitamin E: 0.65mg (4.32%), Selenium: 2.7µg (3.86%), Phosphorus: 34.67mg (3.47%), Magnesium: 12.52mg (3.13%), Fiber: 0.78g (3.11%), Iron: 0.55mg (3.06%), Vitamin B3: 0.45mg (2.24%), Copper: 0.04mg (1.97%), Potassium: 66.59mg (1.9%), Zinc: 0.28mg (1.87%), Manganese: 0.04mg (1.81%), Vitamin B5: 0.16mg (1.64%), Vitamin B12: 0.09µg (1.54%), Vitamin D: 0.16µg (1.07%)