



Cookie-Stuffed Rainbow Chip Cupcakes

 Popular

READY IN



180 min.

SERVINGS



24

CALORIES



368 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 0.5 cup butter softened
- ☐ 1 box duncan hines classic decadent cake mix
- ☐ 17.5 oz chocolate chip cookie mix
- ☐ 1 eggs
- ☐ 3 eggs
- ☐ 2 tablespoons milk
- ☐ 4 cups powdered sugar

- ☐ 0.3 cup semisweet chocolate chips miniature
- ☐ 0.5 cup shortening
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup water
- ☐ 1 tablespoon water

Equipment

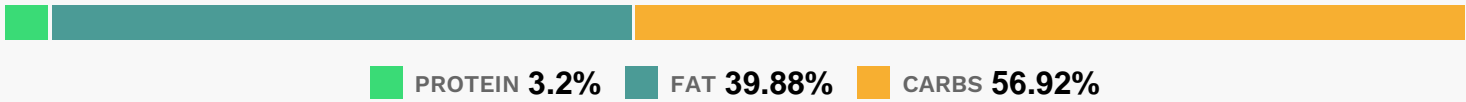
- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

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 350F.
- ☐ 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 speed 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:5.69, Glycemic Load:6.55, Inflammation Score:-2, Nutrition Score:4.1008695726809%

Nutrients (% of daily need)

Calories: 367.59kcal (18.38%), Fat: 16.47g (25.34%), Saturated Fat: 6.84g (42.74%), Carbohydrates: 52.9g (17.63%), Net Carbohydrates: 51.89g (18.87%), Sugar: 36.34g (40.38%), Cholesterol: 39.4mg (13.13%), Sodium: 266.15mg (11.57%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 2.97g (5.95%), Phosphorus: 106.06mg (10.61%), Folate: 32.52µg (8.13%), Vitamin B1: 0.12mg (8.03%), Vitamin B2: 0.13mg (7.41%), Selenium: 4.5µg (6.43%), Calcium: 56.06mg (5.61%), Iron: 0.97mg (5.38%), Vitamin E: 0.73mg (4.84%), Vitamin K: 5.06µg (4.82%), Vitamin B3: 0.96mg (4.79%), Fiber: 1.01g (4.05%), Manganese: 0.08mg (4.01%), Magnesium: 14.78mg (3.69%), Vitamin A: 161.04IU (3.22%), Copper: 0.06mg (2.83%), Zinc: 0.38mg (2.5%), Potassium: 78.73mg (2.25%), Vitamin B5: 0.22mg (2.22%), Vitamin B12: 0.08µg (1.41%), Vitamin D: 0.16µg (1.07%), Vitamin B6: 0.02mg (1.02%)