

Creamy Center Cupcakes







DESSERT

Ingredients

| L | 1 package duncan hines devil's food cake (regular size) |
|---|---|
| | 0.8 cup shortening |
| | 0.7 cup powdered sugar |

- 1 cup marshmallow creme
- 1 teaspoon vanilla extract
- 32 ounces chocolate frosting canned

Equipment

bowl

| oven | | |
|--|--|--|
| ziploc bags | | |
| muffin liners | | |
| Directions | | |
| Prepare and bake cake according to package directions for cupcakes, using paper-lined muffin cups. Cool for 10 minutes before removing from pans to wire racks to cool completely. | | |
| Meanwhile in a large bowl, cream shortening and sugar until light and fluffy. Beat in marshmallow creme and vanilla. | | |
| Cut a small hole in the corner of a pastry or plastic bag; insert a very small tip. Fill with cream filling. Push the tip through the bottom of paper liner to fill each cupcake. Frost with chocolate frosting. | | |
| Nutrition Facts | | |
| | | |
| PROTEIN 1.8% FAT 43.51% CARBS 54.69% | | |
| | | |

Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:3.0808695770152%

Nutrients (% of daily need)

Calories: 313.48kcal (15.67%), Fat: 15.87g (24.41%), Saturated Fat: 4.28g (26.75%), Carbohydrates: 44.87g (14.96%), Net Carbohydrates: 44.1g (16.04%), Sugar: 35.24g (39.16%), Cholesterol: Omg (0%), Sodium: 218.01mg (9.48%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Protein: 1.48g (2.96%), Vitamin E: 1.18mg (7.88%), Phosphorus: 78.47mg (7.85%), Iron: 1.35mg (7.52%), Copper: 0.15mg (7.4%), Manganese: 0.13mg (6.57%), Magnesium: 16.42mg (4.1%), Vitamin K: 4.09µg (3.9%), Potassium: 133.8mg (3.82%), Selenium: 2.55µg (3.65%), Fiber: 0.77g (3.09%), Calcium: 30.14mg (3.01%), Folate: 11.54µg (2.88%), Vitamin B1: 0.04mg (2.45%), Vitamin B2: 0.04mg (2.12%), Zinc: 0.25mg (1.69%), Vitamin B3: 0.33mg (1.67%)