



## Cupcake Surprises

READY IN



45 min.

SERVINGS



24

CALORIES



177 kcal

DESSERT

### Ingredients

- 0.3 cup coconut or flaked
- 6 ounce cream cheese softened
- 1 large eggs lightly beaten
- 18.3 ounce swiss chocolate cake mix
- 6 ounce milk chocolate morsels
- 0.5 cup sugar

### Equipment

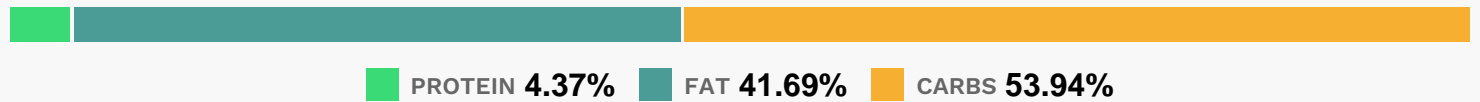
- oven

- wire rack
- muffin liners

## Directions

- Prepare cake batter according to package directions; set batter aside.
- Stir together cream cheese, sugar, and egg. Stir in chocolate morsels and coconut.
- Spoon cake batter evenly into 24 paper-lined muffin cups, filling each half full. Drop cream cheese mixture by rounded teaspoonfuls evenly into center of cupcakes.
- Bake at 350 for 19 to 22 minutes or until a wooden pick inserted in center comes out clean. Cool cupcakes in pans on a wire rack for 15 minutes.
- Remove cupcakes from pans, and cool completely on a wire rack.

## Nutrition Facts



## Properties

Glycemic Index:4.05, Glycemic Load:3.01, Inflammation Score:-1, Nutrition Score:2.7091304680899%

## Nutrients (% of daily need)

Calories: 177.37kcal (8.87%), Fat: 8.61g (13.24%), Saturated Fat: 3.97g (24.83%), Carbohydrates: 25.06g (8.35%), Net Carbohydrates: 24.4g (8.87%), Sugar: 16.8g (18.67%), Cholesterol: 14.91mg (4.97%), Sodium: 203.43mg (8.84%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.03g (4.06%), Phosphorus: 71.74mg (7.17%), Selenium: 4.11µg (5.87%), Iron: 1.05mg (5.81%), Copper: 0.1mg (4.82%), Calcium: 45.71mg (4.57%), Folate: 15.06µg (3.77%), Manganese: 0.07mg (3.7%), Vitamin B2: 0.06mg (3.65%), Potassium: 108.51mg (3.1%), Magnesium: 11.82mg (2.95%), Fiber: 0.66g (2.65%), Vitamin B1: 0.04mg (2.64%), Vitamin E: 0.33mg (2.17%), Vitamin A: 107.08IU (2.14%), Vitamin B3: 0.36mg (1.79%), Zinc: 0.25mg (1.69%), Vitamin B5: 0.11mg (1.09%)