



## Dalmatian Cupcakes

READY IN



75 min.

SERVINGS



24

CALORIES



294 kcal

DESSERT

### Ingredients

- 6 oz cream cheese softened
- 0.3 cup sugar
- 1 eggs
- 1.5 cups semi chocolate chips miniature
- 1 box duncan hines devil's food cake
- 1.3 cups water
- 0.3 cup vegetable oil
- 3 eggs
- 16 oz vanilla frosting

## Equipment

- bowl
- oven
- hand mixer
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- In medium bowl, beat cream cheese, sugar and 1 egg with electric mixer on medium speed until smooth. Stir in 1 cup of the chocolate chips; set aside.
- In large bowl, beat cake mix, water, oil and 3 eggs on low speed 30 seconds. Beat on medium speed 2 minutes. Divide batter among muffin cups (1/4 cup in each). Top each with 1 heaping teaspoon cream cheese mixture.
- Bake 21 to 27 minutes or until tops spring back when touched lightly. Cool in pans 10 minutes.
- Remove from pans to cooling racks. Cool completely, about 30 minutes.
- Frost with frosting.
- Sprinkle with remaining 1/2 cup chocolate chips. Store loosely covered in refrigerator.

## Nutrition Facts



**PROTEIN 4.15%** **FAT 49.07%** **CARBS 46.78%**

## Properties

Glycemic Index:5.84, Glycemic Load:7.56, Inflammation Score:-2, Nutrition Score:5.0726087456164%

## Nutrients (% of daily need)

Calories: 293.93kcal (14.7%), Fat: 16.35g (25.16%), Saturated Fat: 5.75g (35.94%), Carbohydrates: 35.08g (11.69%), Net Carbohydrates: 33.75g (12.27%), Sugar: 26.02g (28.91%), Cholesterol: 35.11mg (11.7%), Sodium: 217.71mg (9.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 11.65mg (3.89%), Protein: 3.11g (6.22%), Copper: 0.22mg (11.06%), Phosphorus: 103.36mg (10.34%), Manganese: 0.19mg (9.61%), Iron: 1.69mg (9.39%), Vitamin K: 9.69µg (9.23%), Selenium: 6.07µg (8.68%), Vitamin B2: 0.14mg (8.34%), Magnesium: 30.09mg (7.52%), Vitamin E:

0.94mg (6.27%), Fiber: 1.33g (5.33%), Calcium: 45.92mg (4.59%), Potassium: 149.14mg (4.26%), Folate: 16.76µg (4.19%), Zinc: 0.59mg (3.91%), Vitamin A: 140.95IU (2.82%), Vitamin B1: 0.04mg (2.71%), Vitamin B5: 0.22mg (2.21%), Vitamin B3: 0.44mg (2.18%), Vitamin B12: 0.1µg (1.69%), Vitamin B6: 0.03mg (1.36%)