



Dalmatian Cupcakes

READY IN



75 min.

SERVINGS



24

CALORIES



295 kcal

DESSERT

Ingredients

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

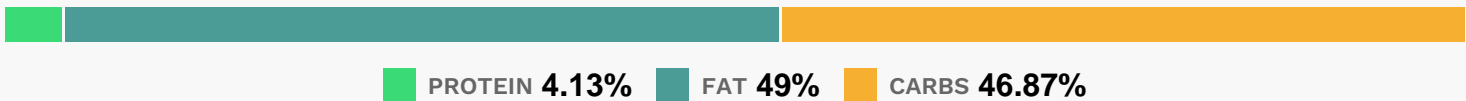
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F 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



Properties

Glycemic Index:5.84, Glycemic Load:7.67, Inflammation Score:-2, Nutrition Score:5.0795652710873%

Nutrients (% of daily need)

Calories: 295.39kcal (14.77%), Fat: 16.41g (25.24%), Saturated Fat: 5.76g (36%), Carbohydrates: 35.32g (11.77%), Net Carbohydrates: 33.99g (12.36%), Sugar: 26.24g (29.15%), Cholesterol: 35.11mg (11.7%), Sodium: 218.36mg (9.49%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 11.65mg (3.88%), Protein: 3.11g (6.22%), Copper: 0.22mg (11.06%), Phosphorus: 103.42mg (10.34%), Manganese: 0.19mg (9.61%), Iron: 1.69mg (9.39%), Vitamin K: 9.74µg (9.27%), Selenium: 6.07µg (8.68%), Vitamin B2: 0.14mg (8.4%), Magnesium: 30.09mg (7.52%), Vitamin E: 0.95mg

(6.31%), Fiber: 1.33g (5.33%), Calcium: 45.93mg (4.59%), Potassium: 149.26mg (4.26%), Folate: 16.78µg (4.2%), Zinc: 0.59mg (3.91%), Vitamin A: 140.95IU (2.82%), Vitamin B1: 0.04mg (2.71%), Vitamin B5: 0.22mg (2.22%), Vitamin B3: 0.44mg (2.18%), Vitamin B12: 0.1µg (1.69%), Vitamin B6: 0.03mg (1.36%)