



Easy Black Bottom Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



201 kcal

DESSERT

Ingredients

- 18.3 ounce devil's food cake mix
- 8 ounce cream cheese
- 1 cup semi chocolate chips
- 1 cup sugar white

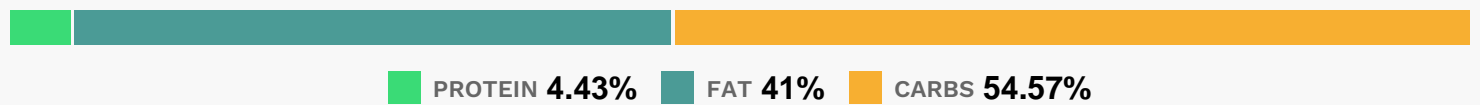
Equipment

- bowl
- oven

Directions

- Preheat oven according to directions on package. Line muffin pans with paper liners. Prepare the cake mix as specified on the box. In separate bowl, combine softened cream cheese and sugar. Make sure mixture is smooth. Fold in chocolate chips.
- Fill the cupcake papers 1/3 full with the chocolate cake mix. Top with the cream cheese mixture.
- Bake according to box instructions or until the cream cheese mixture just starts to turn a light golden color.

Nutrition Facts



Properties

Glycemic Index:4.05, Glycemic Load:5.96, Inflammation Score:-2, Nutrition Score:3.5613043152768%

Nutrients (% of daily need)

Calories: 200.85kcal (10.04%), Fat: 9.51g (14.64%), Saturated Fat: 4.26g (26.66%), Carbohydrates: 28.49g (9.5%), Net Carbohydrates: 27.37g (9.95%), Sugar: 19.68g (21.87%), Cholesterol: 9.99mg (3.33%), Sodium: 208.35mg (9.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 8.82mg (2.94%), Protein: 2.31g (4.62%), Copper: 0.18mg (9.11%), Phosphorus: 87.82mg (8.78%), Iron: 1.46mg (8.1%), Manganese: 0.15mg (7.44%), Magnesium: 24.18mg (6.05%), Selenium: 4.17µg (5.95%), Calcium: 46.24mg (4.62%), Fiber: 1.12g (4.47%), Vitamin B2: 0.06mg (3.62%), Potassium: 126.31mg (3.61%), Folate: 14.22µg (3.55%), Zinc: 0.42mg (2.8%), Vitamin B1: 0.04mg (2.75%), Vitamin A: 131.31IU (2.63%), Vitamin E: 0.36mg (2.43%), Vitamin B3: 0.42mg (2.08%), Vitamin K: 1.56µg (1.48%), Vitamin B5: 0.11mg (1.06%)