



Boston Creme Cupcakes

 Popular

READY IN



17 min.

SERVINGS



12

CALORIES



2213 kcal

DESSERT

Ingredients

- 1 cup cup heavy whipping cream
- 3.4 ounce vanilla pudding instant
- 0.3 cup powdered sugar sifted
- 12 ounce semi chocolate chips
- 1 tablespoon vanilla extract pure
- 12 duncan hines classic decadent cake mix
- 1.3 cups milk whole cold

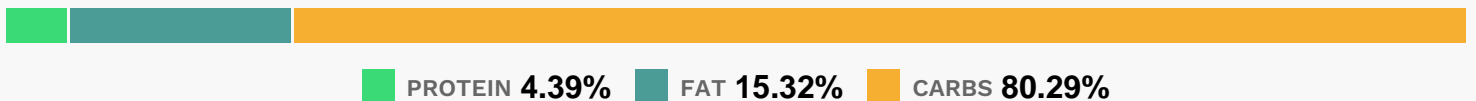
Equipment

- bowl
- frying pan
- sauce pan
- whisk
- hand mixer
- pastry bag

Directions

- Watch how to make this recipe.
- Combine milk, instant pudding mix, and vanilla extract in a large bowl. Beat mixture with a hand mixer for 2 minutes, or until it thickens.
- Place mixture in refrigerator for 15 minutes. Spoon filling into a pastry bag fitted with a medium-size plain tip. Fill cupcakes with vanilla pudding filling by inserting tip into top of cupcake and squeezing a couple of tablespoons of filling into each cupcake.
- Heat cream in a small heavy saucepan over medium heat until bubbles appear around the edges.
- Remove from heat, add chocolate morsels to pan, and whisk until smooth. Spoon or drizzle glaze over cupcakes, or dunk the tops into the glaze. Refrigerate until set, at least 1 hour, before serving.
- Sprinkle with powdered sugar.

Nutrition Facts



Properties

Glycemic Index:3.17, Glycemic Load:0.45, Inflammation Score:-8, Nutrition Score:40.600435117665%

Nutrients (% of daily need)

Calories: 2213.35kcal (110.67%), Fat: 37.94g (58.38%), Saturated Fat: 21.38g (133.62%), Carbohydrates: 447.28g (149.09%), Net Carbohydrates: 439.28g (159.74%), Sugar: 238.72g (265.24%), Cholesterol: 27.16mg (9.05%), Sodium: 3651.81mg (158.77%), Alcohol: 0.37g (100%), Alcohol %: 0.08% (100%), Caffeine: 24.38mg (8.13%), Protein: 24.46g (48.91%), Phosphorus: 1853.4mg (185.34%), Calcium: 1194.7mg (119.47%), Folate: 362.69µg (90.67%),

Vitamin B1: 1.15mg (76.62%), Manganese: 1.44mg (72%), Vitamin B2: 1.21mg (71.22%), Selenium: 48.01µg (68.58%), Iron: 11.9mg (66.12%), Vitamin B3: 12.62mg (63.09%), Copper: 0.78mg (38.88%), Vitamin E: 4.86mg (32.4%), Fiber: 8g (32.01%), Magnesium: 111.33mg (27.83%), Zinc: 3.28mg (21.9%), Vitamin B5: 1.75mg (17.51%), Vitamin K: 16.71µg (15.92%), Potassium: 541.51mg (15.47%), Vitamin B6: 0.18mg (8.86%), Vitamin A: 346.9IU (6.94%), Vitamin D: 0.6µg (3.98%), Vitamin B12: 0.22µg (3.67%)