



Mexican Hot Cocoa Cupcakes

READY IN



70 min.

SERVINGS



24

CALORIES



181 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 2 teaspoons ground cinnamon
- 1.3 cups milk
- 0.5 cup vegetable oil
- 1 teaspoon vanilla
- 3 eggs
- 16 oz vanilla frosting
- 1 serving ground cinnamon for garnish

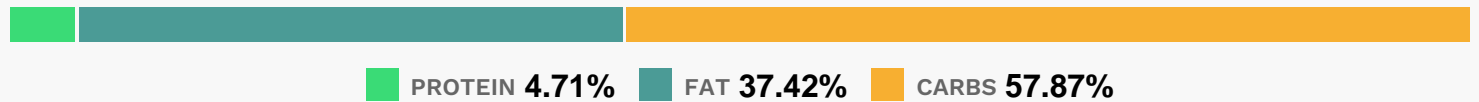
Equipment

- bowl
- oven
- hand mixer
- muffin liners

Directions

- Heat oven as directed on box.
- Place paper baking cup in each of 24 regular-size muffin cups.
- In large bowl, beat cake mix, 2 teaspoons cinnamon, the milk, oil, vanilla and eggs with electric mixer on low speed 30 seconds. Beat on high speed 2 minutes. Divide batter evenly among muffin cups, filling each about two-thirds full.
- Bake cupcakes and cool completely as directed on box.
- Frost cooled cupcakes with vanilla frosting.
- Sprinkle with additional cinnamon.

Nutrition Facts



Properties

Glycemic Index:3.79, Glycemic Load:5.75, Inflammation Score:-1, Nutrition Score:3.2165217351816%

Nutrients (% of daily need)

Calories: 180.66kcal (9.03%), Fat: 7.71g (11.86%), Saturated Fat: 1.7g (10.6%), Carbohydrates: 26.83g (8.94%), Net Carbohydrates: 26.26g (9.55%), Sugar: 19.48g (21.64%), Cholesterol: 21.99mg (7.33%), Sodium: 195.95mg (8.52%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 2.18g (4.36%), Phosphorus: 75.9mg (7.59%), Vitamin B2: 0.13mg (7.58%), Selenium: 4.19µg (5.98%), Iron: 0.96mg (5.32%), Calcium: 48.8mg (4.88%), Vitamin K: 4.94µg (4.71%), Manganese: 0.09mg (4.31%), Vitamin E: 0.63mg (4.22%), Copper: 0.08mg (3.85%), Folate: 15.27µg (3.82%), Vitamin B1: 0.04mg (2.79%), Magnesium: 11mg (2.75%), Potassium: 93.8mg (2.68%), Fiber: 0.56g (2.26%), Vitamin B12: 0.12µg (1.96%), Zinc: 0.28mg (1.9%), Vitamin B3: 0.35mg (1.76%), Vitamin B5: 0.17mg (1.68%), Vitamin D: 0.25µg (1.67%), Vitamin B6: 0.02mg (1.23%), Vitamin A: 51.56IU (1.03%)