



## Nutella Buttercream Cupcakes with Hidden Cadbury Egg

 Vegetarian  Gluten Free

READY IN



35 min.

SERVINGS



6

CALORIES



241 kcal

### Ingredients

- 4 eggs
- 6 eggs
- 1 cup milk
- 0.3 cup cooking oil
- 1 tsp vanilla

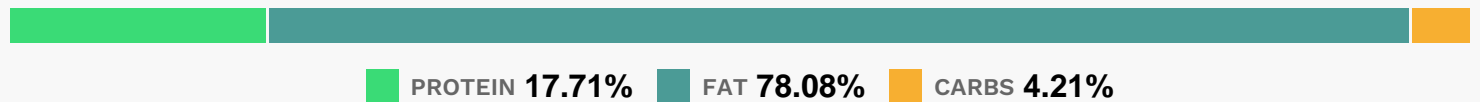
### Equipment

- oven
- muffin tray

## Directions

- Preheat oven to 350 degrees.
- Grease 6 jumbo muffin tin.
- Combine cake mix milk, vanilla and oil.
- Mix till combined.
- Add eggs beat till mixed well.
- Bake for 18- 21 min
- After cooking cupcakes use a spoon and cut out enough area to insert Cadbury egg.
- Making sure the smaller part of the egg is facing up.
- Frost the cupcake hiding the Cadbury egg.

## Nutrition Facts



## Properties

Glycemic Index:6.33, Glycemic Load:0.72, Inflammation Score:-2, Nutrition Score:9.0673913043478%

## Nutrients (% of daily need)

Calories: 241.29kcal (12.06%), Fat: 20.72g (31.88%), Saturated Fat: 3.97g (24.8%), Carbohydrates: 2.52g (0.84%), Net Carbohydrates: 2.52g (0.91%), Sugar: 2.32g (2.57%), Cholesterol: 277.68mg (92.56%), Sodium: 119.65mg (5.2%), Alcohol: 0.24g (1.34%), Protein: 10.57g (21.15%), Selenium: 23.29µg (33.27%), Vitamin B2: 0.39mg (23.05%), Vitamin E: 2.97mg (19.79%), Phosphorus: 186.32mg (18.63%), Vitamin B12: 0.87µg (14.54%), Vitamin D: 1.91µg (12.76%), Vitamin B5: 1.28mg (12.76%), Vitamin A: 461.88IU (9.24%), Calcium: 91.16mg (9.12%), Vitamin K: 9.21µg (8.78%), Folate: 34.47µg (8.62%), Vitamin B6: 0.15mg (7.48%), Zinc: 1.11mg (7.42%), Iron: 1.28mg (7.13%), Potassium: 163.24mg (4.66%), Vitamin B1: 0.05mg (3.48%), Magnesium: 13.76mg (3.44%), Copper: 0.05mg (2.69%), Manganese: 0.02mg (1.19%)