



## From the Heart" Cupcakes

 Dairy Free

READY IN



115 min.

SERVINGS



24

CALORIES



205 kcal

DESSERT

### Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 1 cup vanilla extract white
- ☐ 0.5 cup semi chocolate chips
- ☐ 0.5 teaspoon shortening
- ☐ 1 container vanilla frosting

### Equipment

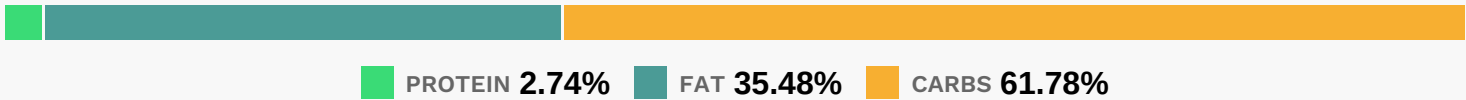
- ☐ bowl
- ☐ baking sheet

- ☐ oven
- ☐ ziploc bags
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for cupcakes, using water, oil and eggs.
- ☐ In medium microwavable bowl, microwave white baking chips uncovered on High 45 seconds. Stir; if necessary, microwave in 15-second increments, stirring after each, until chips are melted and smooth. Cool 5 minutes. Stir in frosting until well blended. Immediately frost cupcakes, or pipe frosting on cupcakes.
- ☐ Line cookie sheet with waxed paper. In 1-cup microwavable measuring cup, microwave chocolate chips and shortening uncovered on Medium (50%) 30 seconds. Stir; microwave in 10-second increments, stirring after each, until melted and smooth.
- ☐ Place chocolate in small resealable food-storage plastic bag; seal bag.
- ☐ Cut off tiny corner of bag. Squeeze bag to pipe 24 heart shapes on waxed paper. Refrigerate 10 minutes to set chocolate.
- ☐ Garnish each cupcake with a chocolate heart. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:1.79, Glycemic Load:5.62, Inflammation Score:-1, Nutrition Score:2.7656521759927%

## Nutrients (% of daily need)

Calories: 205.09kcal (10.25%), Fat: 7.47g (11.49%), Saturated Fat: 2.01g (12.57%), Carbohydrates: 29.27g (9.76%), Net Carbohydrates: 28.54g (10.38%), Sugar: 21.51g (23.9%), Cholesterol: 0.22mg (0.08%), Sodium: 185.08mg (8.05%), Alcohol: 2.98g (100%), Alcohol %: 7.59% (100%), Caffeine: 5.2mg (1.74%), Protein: 1.3g (2.59%), Copper:

0.13mg (6.25%), Phosphorus: 62.33mg (6.23%), Iron: 1.09mg (6.05%), Vitamin B2: 0.1mg (5.71%), Manganese: 0.11mg (5.49%), Magnesium: 16.29mg (4.07%), Selenium: 2.57µg (3.67%), Vitamin E: 0.52mg (3.48%), Vitamin K: 3.51µg (3.34%), Folate: 12.7µg (3.17%), Calcium: 30.86mg (3.09%), Fiber: 0.73g (2.93%), Potassium: 100.03mg (2.86%), Vitamin B1: 0.03mg (2.31%), Vitamin B3: 0.4mg (1.99%), Zinc: 0.27mg (1.78%)