



Heart-of-My-Heart Chocolate Cupcakes

 Gluten Free  Dairy Free

READY IN



15 min.

SERVINGS



15

CALORIES



304 kcal

DESSERT

Ingredients

- 24 chocolate cupcakes cooled
- 72 candies heart-shaped
- 8 oz cool whip whipped topping thawed

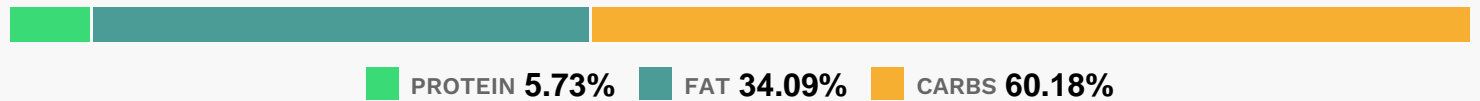
Equipment

- cookie cutter
- serrated knife

Directions

- Peel paper liners from cupcakes, if necessary.
- Cut rounded tops off cupcakes with serrated knife; set bottoms aside for later use.
- Use 1-inch cookie cutter to cut heart shape from each cupcake top; set cutouts aside.
- Spread 1 Tbsp. COOL WHIP onto bottom of each cupcake; cover with top of cupcake. Spoon remaining COOL WHIP into heart-shaped holes. Decorate with heart cutouts and candies.

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:4.1956521408713%

Nutrients (% of daily need)

Calories: 303.58kcal (15.18%), Fat: 11.63g (17.9%), Saturated Fat: 4.65g (29.07%), Carbohydrates: 46.21g (15.4%), Net Carbohydrates: 45.53g (16.55%), Sugar: 30.99g (34.43%), Cholesterol: 2.4mg (0.8%), Sodium: 239.13mg (10.4%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 4.4g (8.8%), Selenium: 9.31µg (13.3%), Vitamin B2: 0.18mg (10.59%), Calcium: 105.74mg (10.57%), Vitamin B1: 0.13mg (8.73%), Phosphorus: 75.17mg (7.52%), Manganese: 0.14mg (6.78%), Folate: 26.6µg (6.65%), Iron: 1.12mg (6.22%), Vitamin B3: 1.07mg (5.35%), Vitamin K: 3.99µg (3.8%), Fiber: 0.68g (2.72%), Magnesium: 9.31mg (2.33%), Potassium: 80.63mg (2.3%), Copper: 0.04mg (2.11%), Zinc: 0.24mg (1.57%), Vitamin B12: 0.09µg (1.42%), Vitamin B5: 0.13mg (1.27%), Vitamin A: 57.72IU (1.15%), Vitamin E: 0.16mg (1.05%)