



Hot Chocolate-Brownie Cupcakes

READY IN



78 min.

SERVINGS



18

CALORIES



318 kcal

DESSERT

Ingredients

- 19 oz brownie mix (13x9-inch pan size)
- 30 chocolate chip cookie mix (2 inch)
- 4 oz philadelphia cream cheese softened ()
- 7 oz marshmallow crème jet-puffed
- 1 cup marshmallows jet-puffed miniature
- 1 tsp cocoa powder unsweetened
- 1 tsp vanilla
- 8 oz cool whip whipped topping thawed

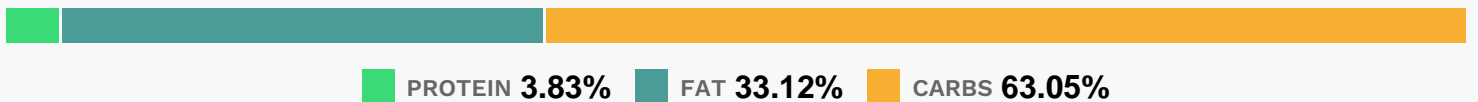
Equipment

- bowl
- oven
- blender
- toothpicks
- muffin tray

Directions

- Heat oven to 350F.
- Spray 24 muffin pan cups with cooking spray. Press 1 cookie onto bottom of each cup. (No problem if cookies crack.)
- Prepare brownie batter as directed on package; spoon into cups.
- Bake 15 to 18 min. or until toothpick inserted in centers comes out with fudgy crumbs. (Do not overbake.) Cool in pans 10 min.
- Remove from pans to wire racks; cool completely.
- Beat cream cheese, marshmallow creme and vanilla in large bowl with mixer until blended.
- Add COOL WHIP and cocoa powder; beat just until blended.
- Spread onto cupcakes; top with marshmallows.
- Cut each of the remaining cookies into 4 pieces. Insert 1 cookie piece into top of each cupcake just before serving.

Nutrition Facts



Properties

Glycemic Index:7.56, Glycemic Load:7.25, Inflammation Score:-1, Nutrition Score:1.5730434837549%

Flavonoids

Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg,

Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 318.05kcal (15.9%), Fat: 11.87g (18.26%), Saturated Fat: 5.24g (32.77%), Carbohydrates: 50.85g (16.95%), Net Carbohydrates: 50.32g (18.3%), Sugar: 32.4g (36%), Cholesterol: 8.08mg (2.69%), Sodium: 184.3mg (8.01%), Alcohol: 0.08g (100%), Alcohol %: 0.13% (100%), Protein: 3.09g (6.18%), Iron: 1.09mg (6.08%), Vitamin B1: 0.06mg (4.3%), Vitamin B2: 0.06mg (3.48%), Folate: 13.27µg (3.32%), Phosphorus: 25.69mg (2.57%), Fiber: 0.54g (2.15%), Magnesium: 7.86mg (1.96%), Vitamin B3: 0.39mg (1.95%), Vitamin A: 93.93IU (1.88%), Potassium: 55.74mg (1.59%), Calcium: 15.24mg (1.52%), Selenium: 0.9µg (1.28%)