



## Hot Chocolate Cupcakes

 Dairy Free

READY IN



85 min.

SERVINGS



12

CALORIES



263 kcal

DESSERT

### Ingredients

- 1.7 cups duncan hines devil's food cake
- 0.5 cup water
- 0.3 cup vegetable oil
- 1 eggs
- 12 oz vanilla frosting
- 0.5 cup marshmallow creme
- 0.3 teaspoon cocoa powder unsweetened
- 6 pretzel twists miniature

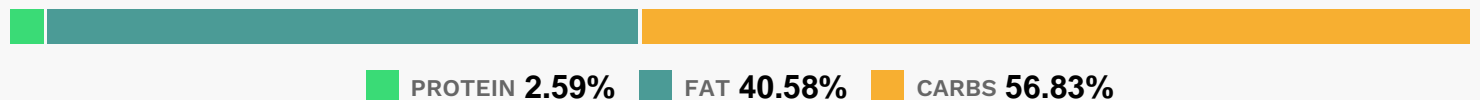
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- ziploc bags
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 12 regular-size muffin cups.
- In large bowl, beat cake mix, water, oil and egg with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- Bake 17 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- In small bowl, mix frosting and marshmallow creme. Spoon into small resealable food-storage plastic bag; seal bag.
- Cut 3/8-inch tip off 1 corner of bag. (Or spoon mixture onto cupcakes instead of piping.)
- Pipe 3 small dollops of frosting mixture on top of each cupcake to look like melted marshmallows.
- Sprinkle with cocoa. Press pretzel half into side of each cupcake for cup handle. Store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:10.5, Glycemic Load:10.19, Inflammation Score:-1, Nutrition Score:3.2947825990293%

## Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg

## Nutrients (% of daily need)

Calories: 263.09kcal (13.15%), Fat: 12.17g (18.73%), Saturated Fat: 2.21g (13.79%), Carbohydrates: 38.36g (12.79%), Net Carbohydrates: 37.85g (13.77%), Sugar: 27.61g (30.67%), Cholesterol: 13.64mg (4.55%), Sodium: 232.57mg (10.11%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.75g (3.5%), Vitamin K: 12.77µg (12.16%), Vitamin B2: 0.14mg (8.18%), Vitamin E: 1.04mg (6.95%), Phosphorus: 61.36mg (6.14%), Iron: 1mg (5.56%), Folate: 19.76µg (4.94%), Selenium: 3.36µg (4.79%), Copper: 0.08mg (3.82%), Manganese: 0.07mg (3.35%), Vitamin B1: 0.05mg (3.02%), Calcium: 29.04mg (2.9%), Vitamin B3: 0.49mg (2.45%), Magnesium: 9.63mg (2.41%), Potassium: 76.71mg (2.19%), Fiber: 0.51g (2.04%), Zinc: 0.23mg (1.56%), Vitamin B5: 0.1mg (1.05%)