



## Hot Cocoa-Marshmallow Cupcakes

READY IN



71 min.

SERVINGS



11

CALORIES



278 kcal

DESSERT

### Ingredients

- 1 pkg devil's food cake mix (2-layer size)
- 0.3 cup milk
- 4 oz baker's semi-sweet chocolate coarsely chopped
- 1 Tbsp cocoa powder unsweetened
- 8 oz cool whip whipped topping thawed
- 2 cups marshmallows jet-puffed miniature divided
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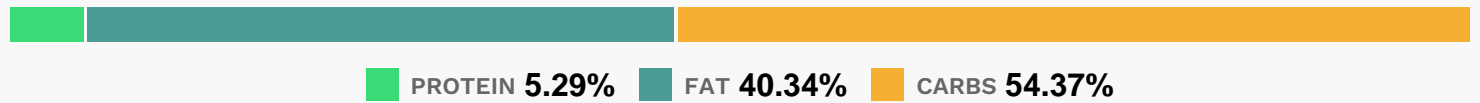
### Equipment

- bowl
- sauce pan
- oven
- whisk

## Directions

- Prepare cake batter and bake as directed on package for 24 cupcakes; cool completely.
- Meanwhile, cook 1 cup marshmallows, semi-sweet chocolate and milk in large saucepan on low heat until marshmallows and chocolate are completely melted and mixture is well blended, stirring constantly.
- Pour into large bowl; cool 30 min.
- Whisk COOL WHIP into marshmallow mixture; spread onto cupcakes. Top with remaining marshmallows and cocoa powder.

## Nutrition Facts



## Properties

Glycemic Index:3.45, Glycemic Load:0.1, Inflammation Score:-2, Nutrition Score:5.9356521173664%

## Flavonoids

Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg, Catechin: 0.32mg Epicatechin: 0.96mg, Epicatechin: 0.96mg, Epicatechin: 0.96mg, Epicatechin: 0.96mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 278.41kcal (13.92%), Fat: 13.02g (20.03%), Saturated Fat: 6.03g (37.66%), Carbohydrates: 39.48g (13.16%), Net Carbohydrates: 37.53g (13.65%), Sugar: 23.97g (26.63%), Cholesterol: 1.7mg (0.57%), Sodium: 342.09mg (14.87%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 14.31mg (4.77%), Protein: 3.84g (7.69%), Phosphorus: 157.3mg (15.73%), Copper: 0.31mg (15.32%), Iron: 2.51mg (13.93%), Manganese: 0.24mg (12.16%), Magnesium: 41.16mg (10.29%), Selenium: 6.41µg (9.15%), Calcium: 87.39mg (8.74%), Fiber: 1.95g (7.8%), Potassium: 224.66mg (6.42%), Folate: 25.12µg (6.28%), Vitamin B2: 0.1mg (5.6%), Vitamin B1: 0.08mg (5.18%), Zinc: 0.66mg (4.43%), Vitamin E: 0.6mg (4.02%), Vitamin B3: 0.75mg (3.76%), Vitamin K: 2.92µg (2.78%), Vitamin B12: 0.09µg (1.5%), Vitamin B6: 0.03mg (1.35%), Vitamin B5: 0.11mg (1.06%)