



Italian Love Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



203 kcal

DESSERT

Ingredients

- ☐ 1 box chocolate cake mix
- ☐ 1.3 cups water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 30 oz ricotta cheese
- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla
- ☐ 4 eggs
- ☐ 1 box peach pie filling instant (6-serving size)

- ☐ 1 cup milk
- ☐ 1.5 cups cool whip frozen thawed

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat Cake
- ☐ Layer ingredients with electric mixer on low speed 30 seconds. Increase speed to medium; beat 2 minutes, scraping bowl occasionally.
- ☐ In separate large bowl, mix Ricotta
- ☐ Layer ingredients until combined.
- ☐ Fill each muffin cup about one-third full with cake batter (you may not use all the batter). Divide ricotta mixture evenly among cups.
- ☐ Bake 30 minutes or until toothpick inserted in center comes out clean. Cool in pan 10 minutes; remove from muffin cups to cooling rack. Cool completely, about 30 minutes.
- ☐ When cupcakes are completely cooled, make frosting. In large bowl, beat pudding mix and milk with whisk until combined and set. Fold in whipped cream. Pipe frosting on top of cupcakes.

Nutrition Facts



 PROTEIN **13.71%**  FAT **43.67%**  CARBS **42.62%**

Properties

Glycemic Index:5.63, Glycemic Load:4.83, Inflammation Score:-2, Nutrition Score:5.2347826439401%

Nutrients (% of daily need)

Calories: 202.75kcal (10.14%), Fat: 10.12g (15.56%), Saturated Fat: 4.39g (27.44%), Carbohydrates: 22.21g (7.4%), Net Carbohydrates: 21.76g (7.91%), Sugar: 14.54g (16.16%), Cholesterol: 67.78mg (22.59%), Sodium: 204.44mg (8.89%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 7.14g (14.29%), Selenium: 11.68µg (16.69%), Phosphorus: 143.47mg (14.35%), Calcium: 125.56mg (12.56%), Vitamin B2: 0.2mg (11.82%), Iron: 1.17mg (6.52%), Vitamin B12: 0.36µg (5.98%), Folate: 22.24µg (5.56%), Zinc: 0.78mg (5.19%), Vitamin A: 252.22IU (5.04%), Copper: 0.09mg (4.61%), Magnesium: 15.64mg (3.91%), Potassium: 135.02mg (3.86%), Vitamin B1: 0.05mg (3.53%), Vitamin B5: 0.33mg (3.35%), Vitamin E: 0.46mg (3.05%), Vitamin D: 0.44µg (2.93%), Vitamin B6: 0.06mg (2.8%), Vitamin K: 2.83µg (2.69%), Manganese: 0.05mg (2.35%), Vitamin B3: 0.36mg (1.81%), Fiber: 0.45g (1.8%)