



## Java Mini Cakes

READY IN



100 min.

SERVINGS



40

CALORIES



70 kcal

DESSERT

### Ingredients

- 1 pkg chocolate cake mix (2-layer size)
- 1 pkg jell-o vanilla flavor pudding instant (4-serving size)
- 0.5 cup milk cold
- 2 cups strong maxwell house coffee cooled divided brewed ()
- 8 oz cool whip whipped topping thawed

### Equipment

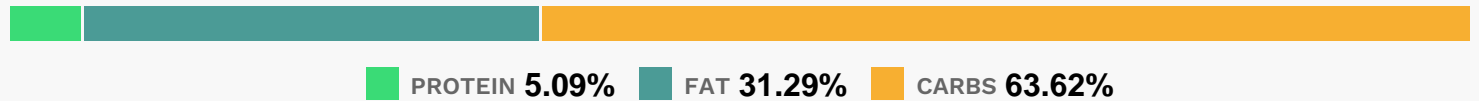
- bowl
- oven

- whisk
- muffin liners

## Directions

- Prepare cake batter as directed on pkg., substituting equal amount of coffee for the water. Spoon evenly into 24 paper-lined medium muffin cups, filling each cup 1/2 full.
- Bake as directed on pkg. for cupcakes. Cool.
- Pour 1/2 cup of the remaining coffee and the cold milk into medium bowl. (Discard any remaining coffee.)
- Add dry pudding mix. Beat with wire whisk 2 min. Gently stir in whipped topping; spread evenly onto cakes.
- Refrigerate at least 1 hour. Decorate as desired. Store leftover cakes in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:0.95, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:1.2756521753643%

## Flavonoids

Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 69.97kcal (3.5%), Fat: 2.54g (3.9%), Saturated Fat: 1.05g (6.58%), Carbohydrates: 11.61g (3.87%), Net Carbohydrates: 11.33g (4.12%), Sugar: 7.53g (8.36%), Cholesterol: 0.48mg (0.16%), Sodium: 109.82mg (4.77%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 5.93mg (1.98%), Protein: 0.93g (1.86%), Phosphorus: 36.84mg (3.68%), Iron: 0.49mg (2.75%), Calcium: 24.33mg (2.43%), Copper: 0.04mg (2.23%), Selenium: 1.55µg (2.22%), Vitamin B2: 0.04mg (2.11%), Folate: 7.1µg (1.78%), Magnesium: 6.19mg (1.55%), Vitamin B1: 0.02mg (1.52%), Potassium: 52.23mg (1.49%), Manganese: 0.03mg (1.36%), Fiber: 0.27g (1.09%), Vitamin B3: 0.2mg (1.02%), Vitamin E: 0.15mg (1.01%)