



## Mexican Hot Cocoa Cupcakes

READY IN



70 min.

SERVINGS



24

CALORIES



187 kcal

DESSERT

### Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 3 eggs
- ☐ 2 teaspoons ground cinnamon
- ☐ 24 servings ground cinnamon for garnish
- ☐ 1.3 cups milk
- ☐ 1 teaspoon vanilla
- ☐ 1 container vanilla frosting
- ☐ 0.5 cup vegetable oil

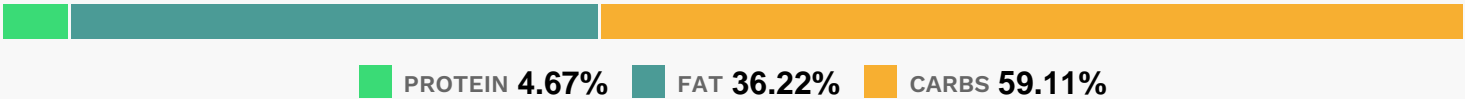
## Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

## Directions

- ☐ Heat oven as directed on box.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cake mix, 2 teaspoons cinnamon, the milk, oil, vanilla and eggs with electric mixer on low speed 30 seconds. Beat on high speed 2 minutes. Divide batter evenly among muffin cups, filling each about two-thirds full.
- ☐ Bake cupcakes and cool completely as directed on box.
- ☐ Frost cooled cupcakes with vanilla frosting.
- ☐ Sprinkle with additional cinnamon.

## Nutrition Facts



## Properties

Glycemic Index:3.79, Glycemic Load:5.88, Inflammation Score:-1, Nutrition Score:4.3730434584229%

## Nutrients (% of daily need)

Calories: 186.86kcal (9.34%), Fat: 7.79g (11.99%), Saturated Fat: 1.71g (10.71%), Carbohydrates: 28.61g (9.54%), Net Carbohydrates: 27.03g (9.83%), Sugar: 19.74g (21.93%), Cholesterol: 21.99mg (7.33%), Sodium: 196.79mg (8.56%), Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 2.26g (4.52%), Manganese: 0.42mg (21.05%), Phosphorus: 77.19mg (7.72%), Vitamin B2: 0.13mg (7.69%), Calcium: 68.02mg (6.8%), Fiber: 1.58g (6.33%), Iron: 1.12mg (6.21%), Selenium: 4.25µg (6.07%), Vitamin K: 5.59µg (5.32%), Vitamin E: 0.68mg (4.55%), Copper: 0.08mg (4.18%), Folate: 15.41µg (3.85%), Magnesium: 12.16mg (3.04%), Potassium: 102.18mg (2.92%), Vitamin B1: 0.04mg (2.82%), Zinc: 0.32mg (2.14%), Vitamin B12: 0.12µg (1.96%), Vitamin B3: 0.38mg (1.89%), Vitamin B5: 0.17mg (1.75%), Vitamin D: 0.25µg (1.67%), Vitamin B6: 0.03mg (1.38%), Vitamin A: 57.22IU (1.14%)