



Mini Butterfinger™ Cupcakes

READY IN



70 min.

SERVINGS



70

CALORIES



72 kcal

DESSERT

Ingredients

- 10.5 oz chocolate bar
- 1 box cake mix white
- 12 oz chocolate frosting

Equipment

- bowl
- frying pan
- oven
- wire rack

- hand mixer
- toothpicks
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place mini paper baking cup in each of 70 mini muffin cups. Finely chop enough candy to equal 3/4 cup (about 2 bars).
- In large bowl, beat cake mix, water, oil and egg whites with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. On low speed, beat in chopped candy just until blended. Divide batter evenly among muffin cups (two-thirds full). Refrigerate any remaining cake batter until ready to use.
- Bake 12 to 16 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- Frost cupcakes with frosting. Coarsely chop remaining candy.
- Place candy pieces on frosting, pressing down slightly. Store loosely covered.

Nutrition Facts



PROTEIN 3.76% **FAT 36.08%** **CARBS 60.16%**

Properties

Glycemic Index:0.33, Glycemic Load:0.34, Inflammation Score:-1, Nutrition Score:1.5895652135267%

Nutrients (% of daily need)

Calories: 72.2kcal (3.61%), Fat: 2.94g (4.52%), Saturated Fat: 1.45g (9.09%), Carbohydrates: 11.03g (3.68%), Net Carbohydrates: 10.44g (3.8%), Sugar: 6.93g (7.7%), Cholesterol: 0.13mg (0.04%), Sodium: 60.93mg (2.65%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.5mg (1.17%), Protein: 0.69g (1.38%), Manganese: 0.11mg (5.48%), Copper: 0.09mg (4.54%), Phosphorus: 41.83mg (4.18%), Iron: 0.72mg (3.99%), Magnesium: 11.53mg (2.88%), Fiber: 0.59g (2.35%), Calcium: 19.67mg (1.97%), Selenium: 0.96µg (1.38%), Folate: 5.22µg (1.3%), Potassium: 44.51mg (1.27%), Zinc: 0.19mg (1.26%), Vitamin B1: 0.02mg (1.21%), Vitamin B2: 0.02mg (1.19%), Vitamin B3: 0.23mg (1.13%), Vitamin E: 0.17mg (1.1%)