



## Mini Candy Bar Cupcakes

READY IN



70 min.

SERVINGS



70

CALORIES



79 kcal

DESSERT

### Ingredients

- ☐ 10.5 oz chocolate bar crispy
- ☐ 1 container chocolate frosting betty crocker®
- ☐ 1 box cake mix white betty crocker® supermoist®

### Equipment

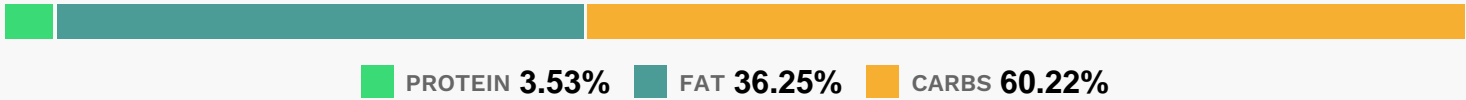
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack

- ☐ 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



## Properties

Glycemic Index:0.33, Glycemic Load:0.34, Inflammation Score:-1, Nutrition Score:1.6382608503589%

## Nutrients (% of daily need)

Calories: 78.6kcal (3.93%), Fat: 3.22g (4.96%), Saturated Fat: 1.54g (9.65%), Carbohydrates: 12.05g (4.02%), Net Carbohydrates: 11.45g (4.16%), Sugar: 7.86g (8.74%), Cholesterol: 0.13mg (0.04%), Sodium: 63.88mg (2.78%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.53mg (1.18%), Protein: 0.71g (1.41%), Manganese: 0.11mg (5.68%), Copper: 0.09mg (4.7%), Phosphorus: 43.1mg (4.31%), Iron: 0.74mg (4.12%), Magnesium: 11.87mg (2.97%), Fiber: 0.6g (2.41%), Calcium: 19.8mg (1.98%), Selenium: 0.98µg (1.39%), Potassium: 47.67mg (1.36%), Folate: 5.23µg (1.31%), Zinc: 0.19mg (1.29%), Vitamin E: 0.19mg (1.27%), Vitamin B1: 0.02mg (1.22%), Vitamin B2: 0.02mg (1.2%), Vitamin B3: 0.23mg (1.14%)