



Mini OREO Surprise Cupcakes

READY IN



52 min.

SERVINGS



24

CALORIES



238 kcal

DESSERT

Ingredients

- 8 ounce cream cheese softened
- 1 eggs
- 1 package chocolate cake mix (2-layer size)
- 48 oreo bite size cookies mini divided
- 1.5 cups non-dairy whipped topping frozen thawed
- 2 tablespoons sugar white

Equipment

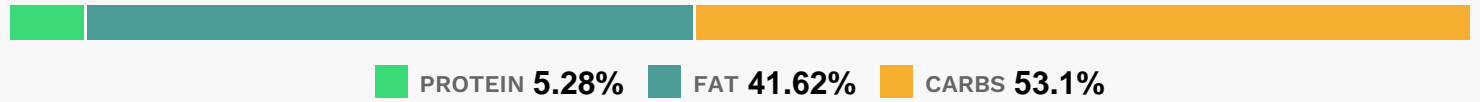
- oven

- toothpicks
- muffin liners

Directions

- Heat oven to 350 degrees F.
- Prepare cake batter as directed on package.
- Mix cream cheese, egg and sugar until blended.
- Spoon half the cake batter into 24 paper-lined muffin cups. Top each with about 1-1/2 teaspoon cream cheese mixture and 1 cookie; cover with remaining cake batter.
- Bake 19 to 22 minutes or until toothpick inserted in centers comes out clean. Cool 5 minutes; remove from pans to wire racks. Cool completely.
- Frost with whipped topping. Top with remaining cookies.

Nutrition Facts



Properties

Glycemic Index:4.05, Glycemic Load:0.84, Inflammation Score:-2, Nutrition Score:5.2104348041441%

Nutrients (% of daily need)

Calories: 238.45kcal (11.92%), Fat: 11.43g (17.59%), Saturated Fat: 4.44g (27.75%), Carbohydrates: 32.82g (10.94%), Net Carbohydrates: 31.69g (11.52%), Sugar: 19.13g (21.25%), Cholesterol: 16.46mg (5.49%), Sodium: 277.28mg (12.06%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.18mg (1.06%), Protein: 3.27g (6.53%), Iron: 3.76mg (20.9%), Manganese: 0.2mg (10.22%), Phosphorus: 88.13mg (8.81%), Copper: 0.16mg (7.79%), Vitamin K: 7.61µg (7.25%), Selenium: 4.97µg (7.11%), Vitamin B2: 0.12mg (7.08%), Folate: 27.65µg (6.91%), Vitamin E: 0.92mg (6.11%), Vitamin B1: 0.08mg (5.45%), Magnesium: 21.14mg (5.28%), Vitamin B3: 0.93mg (4.63%), Calcium: 45.57mg (4.56%), Fiber: 1.13g (4.51%), Potassium: 135.32mg (3.87%), Vitamin A: 141.3IU (2.83%), Zinc: 0.4mg (2.65%), Vitamin B5: 0.18mg (1.78%), Vitamin B6: 0.02mg (1.09%)