



## Mint Chocolate Chip Mini Cakes

READY IN



160 min.

SERVINGS



72

CALORIES



99 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix dark
- 1 teaspoon peppermint extract
- 0.5 cup semi chocolate chips
- 1 cup butter softened
- 3 cups powdered sugar
- 1 drops drop natural food coloring green
- 2 tablespoons milk
- 0.5 cup semisweet chocolate chips miniature
- 9.3 oz crème de cassis liqueur rectangular thin (28 pieces each)

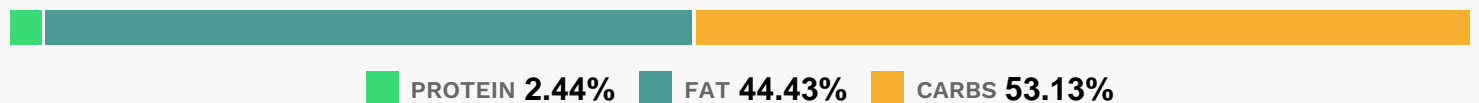
## Equipment

- bowl
- frying pan
- oven
- hand mixer
- toothpicks
- muffin liners
- peeler

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place mini paper baking cup in each of 24 mini muffin cups.
- Make cake mix as directed on box, using water, oil and eggs. Stir 1/2 teaspoon of the mint extract and 1/2 cup chocolate chips into batter. Fill muffin cups two-thirds full. (Cover and refrigerate remaining batter until ready to bake; cool pan 15 minutes before reusing.)
- Bake 15 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove cupcakes from pans to cooling racks. Cool completely. Repeat with remaining batter to make an additional 48 mini cupcakes.
- In large bowl, beat butter, powdered sugar, food color and remaining 1/2 teaspoon mint extract with electric mixer on low speed. Stir in 1 tablespoon milk. Gradually beat in just enough remaining milk, 1 teaspoon at a time, to make frosting smooth and spreadable.
- Spread frosting on cupcakes or pipe with #22 star tip.
- Sprinkle miniature chocolate chips over frosting. Use vegetable peeler to make chocolate candy shavings; sprinkle on cupcakes.

## Nutrition Facts



## Properties

Glycemic Index:1.22, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:1.1373913086465%

## Nutrients (% of daily need)

Calories: 98.54kcal (4.93%), Fat: 4.63g (7.12%), Saturated Fat: 2.46g (15.39%), Carbohydrates: 12.44g (4.15%), Net Carbohydrates: 12.07g (4.39%), Sugar: 9.81g (10.9%), Cholesterol: 7mg (2.33%), Sodium: 70.51mg (3.07%), Alcohol: 1.12g (100%), Alcohol %: 6.67% (100%), Caffeine: 3.15mg (1.05%), Protein: 0.57g (1.14%), Copper: 0.06mg (3.17%), Manganese: 0.05mg (2.68%), Iron: 0.46mg (2.55%), Phosphorus: 24.9mg (2.49%), Magnesium: 8.03mg (2.01%), Vitamin A: 81.09IU (1.62%), Selenium: 1.07µg (1.53%), Fiber: 0.38g (1.5%), Calcium: 12.12mg (1.21%), Potassium: 37.77mg (1.08%), Vitamin E: 0.16mg (1.05%)