



Moist Chocolate Cupcakes

READY IN



35 min.

SERVINGS



100

CALORIES



42 kcal

DESSERT

Ingredients

- ☐ 0.3 cup butter melted
- ☐ 2 large eggs
- ☐ 18.3 oz chocolate cake mix
- ☐ 1 cups baking mix
- ☐ 16 oz cream sour
- ☐ 1 teaspoon vanilla extract

Equipment

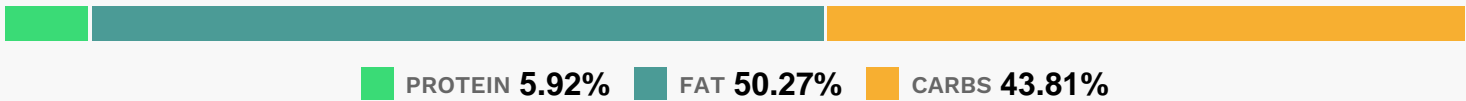
- ☐ bowl

- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350
- ☐ Beat first 5 ingredients at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 1 to 2 minutes or until smooth, stopping to scrape bowl as needed.
- ☐ Place paper baking cups in muffin pans, and coat with cooking spray; spoon batter into baking cups, filling two-thirds full.
- ☐ Bake at 350 for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cupcakes from pans to wire racks, and let cool completely (about 1 hour).
- ☐ Chocolate-Mint Cupcakes: Prepare Moist Chocolate Cupcakes as directed. Prepare Chocolate Buttercream as directed, stirring in 1/4 cup finely chopped thin crme de menthe chocolate mints.
- ☐ Spread cupcakes with Chocolate Buttercream.
- ☐ Garnish with shaved or chopped thin crme de menthe chocolate mints, if desired.
- ☐ Note: For testing purposes only, we used Andes Thins: Crme de Menthe.

Nutrition Facts



Properties

Glycemic Index:0.5, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:0.88565217881747%

Nutrients (% of daily need)

Calories: 41.88kcal (2.09%), Fat: 2.43g (3.73%), Saturated Fat: 1g (6.23%), Carbohydrates: 4.76g (1.59%), Net Carbohydrates: 4.61g (1.68%), Sugar: 2.29g (2.54%), Cholesterol: 7.64mg (2.55%), Sodium: 64.47mg (2.8%), Alcohol: 0.01g (100%), Alcohol %: 0.14% (100%), Protein: 0.64g (1.29%), Phosphorus: 26.56mg (2.66%), Selenium: 1.21µg (1.73%), Iron: 0.29mg (1.59%), Vitamin B2: 0.03mg (1.53%), Calcium: 15.19mg (1.52%), Folate: 5.47µg (1.37%), Copper: 0.02mg (1.21%), Vitamin B1: 0.02mg (1.14%)