



## Molten Chocolate Cupcakes

READY IN



65 min.

SERVINGS



24

CALORIES



264 kcal

DESSERT

### Ingredients

- 0.8 cup whipping cream
- 1.5 cups semi chocolate chips
- 1 box duncan hines devil's food cake
- 1 box peach pie filling instant (4-serving size)
- 1 cups water
- 0.5 cup vegetable oil
- 4 eggs
- 16 oz chocolate frosting
- 1 serving powdered sugar

1 serving strawberries sliced

## Equipment

bowl

sauce pan

oven

knife

wire rack

hand mixer

muffin liners

## Directions

In 1-quart saucepan, heat whipping cream over medium-high heat until hot but not boiling. Stir in chocolate chips until melted and mixture is smooth. Refrigerate about 1 hour, stirring occasionally, until thick.

Heat oven to 375°F. Grease and flour 24 large (2 3/4x1 1/4-inch) nonstick muffin cups. In large bowl, beat cake mix, pudding mix, water, oil and eggs with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Divide batter among muffin cups. Spoon 1 tablespoon cold chocolate mixture on top of batter in center of each cup.

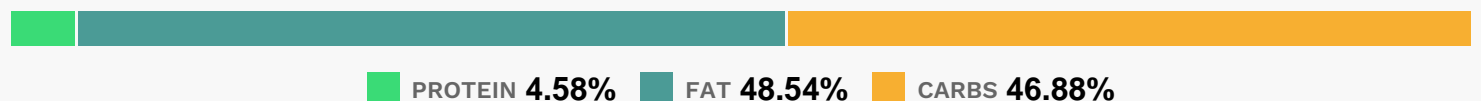
Bake 17 to 20 minutes or until top springs back when lightly touched. Cool 2 minutes. Run knife around edge of cupcakes. Carefully remove from pans to cooling rack. Cool 10 minutes.

Spread frosting on top of cupcakes. Just before serving, sprinkle with powdered sugar.

Garnish with strawberry slices.

Serve warm. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:1.67, Glycemic Load:0.14, Inflammation Score:-3, Nutrition Score:5.3452173886092%

## Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Pelargonidin: 1.49mg, Pelargonidin: 1.49mg, Pelargonidin: 1.49mg, Pelargonidin: 1.49mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

## Nutrients (% of daily need)

Calories: 264.27kcal (13.21%), Fat: 14.75g (22.7%), Saturated Fat: 6.19g (38.69%), Carbohydrates: 32.05g (10.68%), Net Carbohydrates: 30.43g (11.06%), Sugar: 22.8g (25.33%), Cholesterol: 36.36mg (12.12%), Sodium: 197.21mg (8.57%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.03mg (4.01%), Protein: 3.13g (6.27%), Copper: 0.26mg (13.04%), Manganese: 0.26mg (12.99%), Phosphorus: 113.06mg (11.31%), Iron: 1.95mg (10.83%), Magnesium: 34.51mg (8.63%), Selenium: 5.83µg (8.33%), Fiber: 1.62g (6.49%), Potassium: 186.62mg (5.33%), Vitamin E: 0.8mg (5.32%), Vitamin B2: 0.09mg (5.08%), Calcium: 45.76mg (4.58%), Vitamin C: 3.57mg (4.33%), Folate: 16.53µg (4.13%), Zinc: 0.62mg (4.13%), Vitamin K: 3.56µg (3.39%), Vitamin A: 156.02IU (3.12%), Vitamin B1: 0.04mg (2.83%), Vitamin B3: 0.44mg (2.19%), Vitamin B5: 0.2mg (2.02%), Vitamin D: 0.27µg (1.77%), Vitamin B12: 0.1µg (1.62%), Vitamin B6: 0.03mg (1.48%)