



Neapolitan Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



367 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 12 oz chocolate frosting
- ☐ 12 oz fluffy frosting
- ☐ 12 oz fluffy frosting white
- ☐ 24 servings m&m candies assorted
- ☐ 0.5 cup semisweet chocolate chips miniature
- ☐ 24 servings semisweet chocolate chips miniature
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla

☐

1 box cake mix white

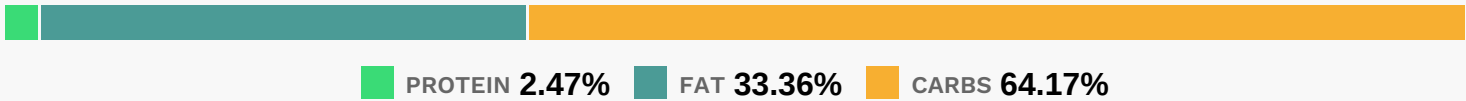
Equipment

- ☐ bowl
- ☐ oven
- ☐ muffin liners

Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place white paper baking cup in each of 24 regular-size muffin cups.
- ☐ Make cake mix as directed on box for cupcakes, using water, oil and egg whites and adding almond extract and vanilla.
- ☐ Pour half of batter into small bowl; stir in cocoa and 1/2 cup chocolate chips. Divide chocolate batter evenly among muffin cups. Carefully spoon white batter evenly over chocolate batter.
- ☐ Bake as directed on box. Cool 10 minutes.
- ☐ Remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Frost cupcakes with a layer of chocolate frosting, white frosting and strawberry frosting. Decorate with candy sprinkles and additional chocolate chips.

Nutrition Facts



Properties

Glycemic Index:3.58, Glycemic Load:8.28, Inflammation Score:-1, Nutrition Score:4.1726086470096%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 367.06kcal (18.35%), Fat: 13.78g (21.2%), Saturated Fat: 5.59g (34.97%), Carbohydrates: 59.64g (19.88%), Net Carbohydrates: 58.06g (21.1%), Sugar: 46.73g (51.92%), Cholesterol: 2.61mg (0.87%), Sodium: 238.38mg

(10.36%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 7.44mg (2.48%), Protein: 2.3g (4.6%), Phosphorus: 110.9mg (11.09%), Manganese: 0.19mg (9.57%), Vitamin B2: 0.14mg (8.23%), Copper: 0.15mg (7.69%), Iron: 1.35mg (7.5%), Calcium: 71.4mg (7.14%), Fiber: 1.58g (6.3%), Vitamin E: 0.88mg (5.85%), Magnesium: 20.55mg (5.14%), Vitamin K: 4.72µg (4.49%), Folate: 17.78µg (4.44%), Selenium: 2.62µg (3.74%), Vitamin B1: 0.05mg (3.6%), Vitamin B3: 0.66mg (3.32%), Potassium: 98.26mg (2.81%), Zinc: 0.38mg (2.52%), Vitamin B5: 0.1mg (1.03%)