



## Red Velvet Cupcakes with Cream Cheese Filling and Frosting



Gluten Free



Popular

READY IN



90 min.

SERVINGS



24

CALORIES



166 kcal

DESSERT

### Ingredients

- ☐ 1 box german chocolate
- ☐ 2 tablespoons cocoa powder unsweetened
- ☐ 1 oz food coloring red ( 2 tablespoons)
- ☐ 12 oz cream cheese softened (from two 8-oz packages)
- ☐ 0.5 cup butter softened
- ☐ 1 tablespoon vanilla
- ☐ 4 cups powdered sugar

☐ 1 serving sprinkles

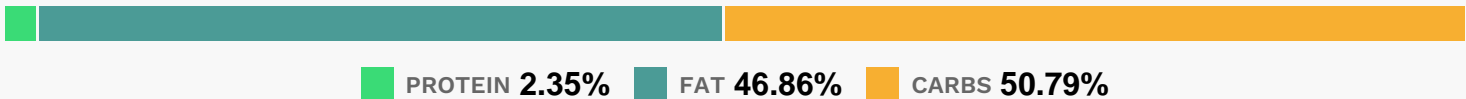
## Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ muffin liners

## Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cake mix, water, oil, eggs, cocoa and food color with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake as directed on box for cupcakes. Cool in pans 10 minutes.
- ☐ Remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ In large bowl, beat cream cheese and butter with electric mixer on medium-high speed until smooth; beat in vanilla. On low speed, beat in powdered sugar until frosting is smooth and creamy.
- ☐ Fit a decorating bag with 1/2-inch round piping tip. Spoon about 1 1/4 cups frosting into bag. Insert tip in center of 1 cupcake, about halfway down. Gently squeeze about 1 tablespoon frosting into cupcake, pulling upwards until cupcake swells slightly and filling comes to the top. Repeat with remaining cupcakes.
- ☐ Fit another decorating bag with a medium star tip. Spoon remaining frosting into bag; pipe decorative swirl on top of each cupcake.
- ☐ Sprinkle with colored sugar. Store loosely covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:3.21, Glycemic Load:0.21, Inflammation Score:-2, Nutrition Score:1.0634782573451%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 165.83kcal (8.29%), Fat: 8.8g (13.54%), Saturated Fat: 5.36g (33.47%), Carbohydrates: 21.47g (7.16%), Net Carbohydrates: 21.32g (7.75%), Sugar: 20.57g (22.86%), Cholesterol: 24.48mg (8.16%), Sodium: 75.45mg (3.28%), Alcohol: 0.19g (100%), Alcohol %: 0.57% (100%), Protein: 0.99g (1.99%), Vitamin A: 308.55IU (6.17%), Vitamin B2: 0.04mg (2.33%), Selenium: 1.45µg (2.07%), Phosphorus: 19.39mg (1.94%), Calcium: 15.68mg (1.57%), Vitamin E: 0.23mg (1.55%), Copper: 0.02mg (1.01%)