



## S'more Cupcakes in Jelly Jars

READY IN



97 min.

SERVINGS



24

CALORIES



235 kcal

DESSERT

### Ingredients

- 16 oz ready-to-spread chocolate frosting
- 1 pkg chocolate cake mix (2-layer size)
- 4 graham crackers
- 3.9 oz jell-o chocolate fudge flavor pudding instant
- 7 oz marshmallow crème jet-puffed
- 0.5 cup marshmallows jet-puffed miniature
- 1 cup milk cold
- 2 oz baker's semi-sweet chocolate
- 1 cup cool whip whipped topping thawed

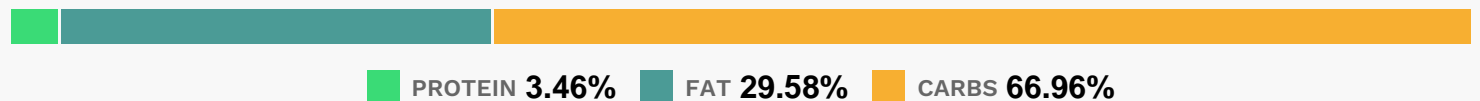
## Equipment

- bowl
- oven
- whisk

## Directions

- Heat oven to 350F.
- Prepare cake batter and bake as directed on package for 24 cupcakes. Cool in pans 10 min.
- Remove to wire racks; cool completely. Meanwhile, beat pudding mix and milk with whisk 2 min. Refrigerate until ready to use.
- Cut cupcakes horizontally in half.
- Place bottom half of each cupcake in 4-oz. jelly jar; top with layers of 1 Tbsp. pudding and 1-1/2 Tbsp. marshmallow creme. Cover with cupcake tops.
- Spoon frosting into medium bowl.
- Add COOL WHIP; whisk until blended.
- Spread onto tops of cupcakes.
- Melt semi-sweet chocolate as directed on package; drizzle over COOL WHIP mixture. Top with remaining ingredients.

## Nutrition Facts



## Properties

Glycemic Index:7.19, Glycemic Load:1.95, Inflammation Score:-1, Nutrition Score:3.3408695705559%

## Nutrients (% of daily need)

Calories: 234.94kcal (11.75%), Fat: 8.1g (12.46%), Saturated Fat: 2.77g (17.31%), Carbohydrates: 41.24g (13.75%), Net Carbohydrates: 40.2g (14.62%), Sugar: 29.24g (32.49%), Cholesterol: 1.42mg (0.47%), Sodium: 271.48mg (11.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.71mg (1.57%), Protein: 2.13g (4.26%), Phosphorus: 90.37mg (9.04%), Copper: 0.16mg (7.89%), Iron: 1.39mg (7.72%), Manganese: 0.13mg (6.71%), Magnesium: 21.5mg (5.37%), Calcium: 47.13mg (4.71%), Selenium: 2.98µg (4.26%), Fiber: 1.04g (4.15%), Potassium: 143.3mg (4.09%), Vitamin E:

0.53mg (3.55%), Vitamin B2: 0.06mg (3.42%), Folate: 12.66µg (3.17%), Vitamin B1: 0.05mg (3.06%), Zinc: 0.38mg (2.54%), Vitamin B3: 0.44mg (2.22%), Vitamin B12: 0.07µg (1.09%)