



## S'mores Cupcakes

READY IN



140 min.

SERVINGS



26

CALORIES



312 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 1.3 cups water
- 0.3 cup vegetable oil
- 3 eggs
- 1 cup graham cracker crumbs
- 6.2 oz chocolate finely chopped
- 7 oz marshmallow creme
- 0.5 cup butter softened
- 2 cups powdered sugar

- 1 teaspoons milk
- 1.6 oz chocolate
- 26 graham crackers bear-shaped

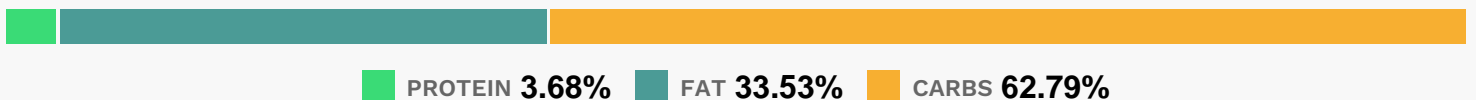
## Equipment

- bowl
- frying pan
- oven
- wire rack
- toothpicks
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pan).
- Place paper baking cup in each of 26 regular-size muffin cups. Make cake batter as directed on box; fold in graham cracker crumbs and chopped chocolate bars. Divide batter evenly among muffin cups.
- Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- In large bowl, beat marshmallow creme, butter and powdered sugar on low speed until blended. Beat in enough milk, 1/2 teaspoon at a time, to make frosting spreadable.
- Spread over tops of cupcakes. Divide chocolate bar into rectangles.
- Cut each rectangle diagonally in half and place on top of each cupcake. Top each cupcake with bear-shaped cracker. After frosting has set, store loosely covered.

## Nutrition Facts



## Properties

Glycemic Index:10.43, Glycemic Load:11.26, Inflammation Score:-2, Nutrition Score:4.3365217062604%

## Nutrients (% of daily need)

Calories: 311.96kcal (15.6%), Fat: 11.96g (18.41%), Saturated Fat: 3.61g (22.53%), Carbohydrates: 50.41g (16.8%), Net Carbohydrates: 49.12g (17.86%), Sugar: 30.67g (34.08%), Cholesterol: 18.91mg (6.3%), Sodium: 308.86mg (13.43%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.58mg (1.86%), Protein: 2.95g (5.91%), Phosphorus: 120.12mg (12.01%), Iron: 1.45mg (8.07%), Vitamin B2: 0.13mg (7.91%), Calcium: 62.42mg (6.24%), Folate: 24.13µg (6.03%), Vitamin K: 6.26µg (5.97%), Vitamin B1: 0.09mg (5.97%), Vitamin B3: 1.17mg (5.87%), Magnesium: 22.58mg (5.65%), Fiber: 1.29g (5.16%), Vitamin E: 0.62mg (4.15%), Manganese: 0.08mg (4.08%), Zinc: 0.58mg (3.89%), Copper: 0.07mg (3.71%), Vitamin A: 183.88IU (3.68%), Selenium: 2.45µg (3.5%), Vitamin B6: 0.05mg (2.27%), Potassium: 73.66mg (2.1%), Vitamin B5: 0.16mg (1.61%), Vitamin B12: 0.07µg (1.17%)