



S'mores Mini Cakes

READY IN



135 min.

SERVINGS



72

CALORIES



66 kcal

DESSERT

Ingredients

- 1 box chocolate cake mix
- 4.6 oz chocolate separated
- 12 oz fluffy frosting white
- 7 oz marshmallow creme
- 3 graham crackers

Equipment

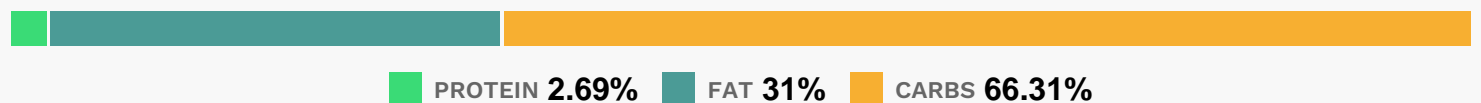
- bowl
- frying pan

- oven
- ziploc bags
- muffin liners
- rolling pin

Directions

- Heat oven to 350°F.
- Place mini paper baking cup in each of 24 mini muffin cups.
- Make cake mix as directed on box, using water, oil and eggs. Fill muffin cups two-thirds full. (Cover and refrigerate remaining batter until ready to bake; cool pan 15 minutes before reusing.)
- Cut each piece of chocolate candy in half; press 1 half into batter in each muffin cup.
- Bake 12 to 15 minutes or until surface of cupcakes appears dry. Cool 5 minutes; remove cupcakes from pans to cooling racks. Cool completely. Repeat with remaining batter and chocolate pieces to make an additional 48 mini cupcakes.
- In medium bowl, mix frosting and marshmallow crème. Frost cupcakes.
- Place graham crackers in resealable food-storage plastic bag; seal bag and crush with rolling pin.
- Sprinkle crushed graham crackers over cupcakes.

Nutrition Facts



Properties

Glycemic Index:2.22, Glycemic Load:2.12, Inflammation Score:-1, Nutrition Score:0.84173913073281%

Nutrients (% of daily need)

Calories: 65.68kcal (3.28%), Fat: 2.39g (3.67%), Saturated Fat: 0.71g (4.46%), Carbohydrates: 11.48g (3.83%), Net Carbohydrates: 11.22g (4.08%), Sugar: 8.05g (8.95%), Cholesterol: 0mg (0%), Sodium: 62.33mg (2.71%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.47g (0.93%), Phosphorus: 20.92mg (2.09%), Iron: 0.35mg (1.96%), Vitamin B2: 0.03mg (1.74%), Copper: 0.03mg (1.73%), Magnesium: 5.28mg (1.32%), Selenium: 0.8µg (1.14%), Manganese: 0.02mg (1.12%), Folate: 4.42µg (1.11%), Fiber: 0.26g (1.06%)