

## **Surprise Graduation Cupcakes**







DESSERT

## Ingredients

1 box duncan hines devil's food cake
24 chocolate
3 cups powdered sugar
0.3 cup butter softened
2 oz chocolate bar white melted (from 6-oz package)
1 teaspoon vanilla
3 tablespoons milk
0.5 cup chocolate chips dark melted

Equipment		
	bowl	
	oven	
	hand mixer	
	muffin liners	
Directions		
	Heat oven to 350°F (325°F for dark or nonstick pans).	
	Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box. Divide batter evenly among muffin cups (about two-thirds full). Press 1 milk chocolate drop in center of each muffin cup.	
	Bake and cool as directed on box for 24 cupcakes.	
	In medium bowl, beat powdered sugar, butter, melted baking bar and vanilla with electric mixer on low speed until blended. Gradually beat in milk until smooth and creamy. Frost cupcakes; pipe year with melted dark chocolate onto each cupcake. Store loosely covered.	
Nutrition Facts		
	PROTEIN 3.05% FAT 43.05% CARBS 53.9%	

## **Properties**

Glycemic Index:4.32, Glycemic Load:6.77, Inflammation Score:-3, Nutrition Score:4.9956521565985%

## Nutrients (% of daily need)

Calories: 336kcal (16.8%), Fat: 17.17g (26.41%), Saturated Fat: 8.44g (52.73%), Carbohydrates: 48.35g (16.12%), Net Carbohydrates: 45.98g (16.72%), Sugar: 37.94g (42.15%), Cholesterol: 0.33mg (0.11%), Sodium: 188.22mg (8.18%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Caffeine: 22.35mg (7.45%), Protein: 2.73g (5.47%), Copper: 0.28mg (14.12%), Magnesium: 47.18mg (11.79%), Manganese: 0.23mg (11.54%), Iron: 1.92mg (10.68%), Phosphorus: 104.39mg (10.44%), Fiber: 2.37g (9.49%), Vitamin B2: 0.11mg (6.55%), Potassium: 185.91mg (5.31%), Zinc: 0.78mg (5.23%), Calcium: 50.23mg (5.02%), Selenium: 3.5µg (5%), Folate: 12.82µg (3.2%), Vitamin E: 0.44mg (2.96%), Vitamin B1: 0.04mg (2.81%), Vitamin K: 2.91µg (2.78%), Vitamin B3: 0.54mg (2.71%), Vitamin A: 117.65IU (2.35%), Vitamin B6: 0.03mg (1.32%)