

## White Chocolate Raspberry Cupcakes

READY IN

ready

60 min.

SERVINGS

servings

24

CALORIES

calories

174 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup raspberry pie filling
- ☐ 24 servings chocolate curls white
- ☐ 3 large egg whites
- ☐ 16 ounce frosting frosting starter duncan hines® canned
- ☐ 3 gram chocolate raspberry flavour mix white duncan hines®
- ☐ 2 tablespoons vegetable oil
- ☐ 1.3 cups water
- ☐ 16.5 ounce duncan hines classic decadent cake mix white duncan hines®

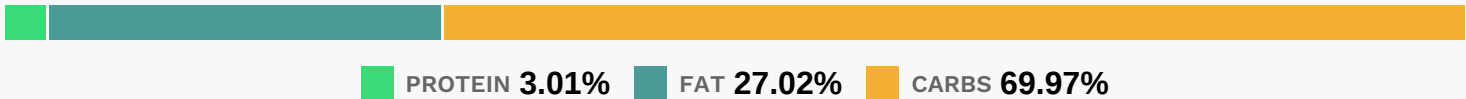
# Equipment

- ☐ oven
- ☐ knife
- ☐ toothpicks
- ☐ muffin liners
- ☐ apple corer

# Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Place cupcake liners in muffin pans.
- ☐ Prepare cake batter as directed on package.
- ☐ Pour batter into cupcake liners, filling them no more than two-thirds full.
- ☐ Bake 18 to 24 minutes or until toothpick inserted into cupcakes comes out clean.
- ☐ Let cupcakes cool for 5 minutes, then remove from pans and cool completely.
- ☐ Use paring knife or apple corer to remove a small, 1" deep circle from the centre of each cupcake.
- ☐ Place 1 teaspoon of Raspberry Pie Filling in the cavity of each cupcake.
- ☐ Pour packet of Duncan Hines® Frosting Creations™ White Chocolatey Raspberry Flavour
- ☐ Mix into can of Duncan Hines® Frosting Creations™ Frosting Starter. Stir until evenly blended.
- ☐ Frost top of cupcakes with the White Chocolatey Raspberry frosting you just created and garnish with white chocolate curls.

# Nutrition Facts



# Properties

Glycemic Index:4.71, Glycemic Load:5.93, Inflammation Score:-1, Nutrition Score:2.2334782486862%

# Nutrients (% of daily need)

Calories: 174.49kcal (8.72%), Fat: 5.27g (8.1%), Saturated Fat: 1.32g (8.26%), Carbohydrates: 30.69g (10.23%), Net Carbohydrates: 30.42g (11.06%), Sugar: 21.5g (23.89%), Cholesterol: 0.21mg (0.07%), Sodium: 181.63mg (7.9%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.32g (2.64%), Phosphorus: 71.81mg (7.18%), Vitamin B2: 0.12mg (7.11%), Vitamin K: 5.18µg (4.94%), Calcium: 46.25mg (4.62%), Folate: 15.39µg (3.85%), Vitamin E: 0.56mg (3.75%), Selenium: 2.58µg (3.69%), Vitamin B1: 0.05mg (3.04%), Vitamin B3: 0.52mg (2.6%), Iron: 0.43mg (2.4%), Manganese: 0.04mg (2.09%), Copper: 0.02mg (1.11%), Fiber: 0.27g (1.08%)