



Chocolate Marshmallow Madness Cupcakes

PER SERVING (1 glazed and topped cupcake): 113 calories, 2g fat, 230mg sodium, 21.5g carbs, 0.75g fiber, 13.5g sugars, 2g protein -- **PointsPlus™** value 3*

Prep: 20 minutes

Cook: 15 minutes

Ingredients:

Cupcakes

One 25-calorie packet hot cocoa mix (like Swiss Miss Diet or Nestlé Fat Free)

Half of an 18.25-oz. box (about 1 3/4 cups) moist-style devil's food cake mix

1/2 cup fat-free liquid egg substitute (like Egg Beaters Original)

1 tbsp. Splenda No Calorie Sweetener (granulated) or granulated sugar

1/8 tsp. salt

Glaze

1/4 cup Jet-Puffed Marshmallow Creme

1 tsp. light vanilla soymilk

Topping

1 tbsp. mini semi-sweet chocolate chips

12 mini marshmallows

Directions:

Preheat oven to 350 degrees.

In a tall glass, combine cocoa mix with 2 oz. hot water. Stir until cocoa dissolves. Add 6 oz. cold water and stir well. Set aside.

In a large mixing bowl, combine cake mix, egg substitute, sweetener, and salt. Add the hot cocoa mixture and whisk until smooth.

Line a 12-cup muffin pan with foil baking cups and/or spray with nonstick spray. Evenly distribute cake mixture among the cups.



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Bake in the oven for about 15 minutes, until a toothpick inserted into the center of a cupcake comes out clean. Remove from oven and let cool.

To make the glaze, put marshmallow creme in a small dish. Add soymilk and mix well.

Once cupcakes have cooled completely, drizzle marshmallow glaze over them. Top each cupcake with 1/4 tsp. chocolate chips and 1 mini marshmallow.

Refrigerate until ready to serve. Enjoy!

MAKES 12 SERVINGS



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