



## Chocolate Marshmallow Madness Cupcakes



1/12th of recipe (1 cupcake): 109 calories, 2g total fat (0.5g sat. fat), 230mg sodium, 21g carbs, 0.75g fiber, 12.5g sugars, 2g protein

**Prep:** 20 minutes    **Cook:** 20 minutes

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### Ingredients

- 1 packet hot cocoa mix with 20 to 25 calories
- 1 3/4 cups moist-style devil's food cake mix
- 1/2 cup fat-free liquid egg substitute
- 1 tbsp. natural no-calorie sweetener that measures like sugar
- 1/8 tsp. salt
- 1/4 cup Jet-Puffed Marshmallow Creme
- 1 tsp. light soymilk or fat-free milk
- 1 tbsp. mini semi-sweet chocolate chips
- 12 mini marshmallows

### Directions

Preheat oven to 350 degrees. Line a 12-cup muffin pan with foil baking cups, or spray it with nonstick spray.

In a glass, combine cocoa mix with 1/4 cup hot water and stir to dissolve.

Transfer mixture to a large bowl and add 3/4 cup cold water. Add cake mix, egg substitute, Splenda, and salt. Whisk until smooth.

Evenly distribute mixture among the cups of the muffin pan. Bake until a toothpick inserted into the center of a cupcake comes out clean, 15 to 18 minutes.

Let cupcakes completely cool.

In a small bowl, thoroughly mix marshmallow creme with soymilk or milk. Drizzle over cupcakes. Top each cupcake with 1/4 tsp. chocolate chips and 1 mini marshmallow. Enjoy!

MAKES 12 SERVINGS

**HG Alternative:** Swap out the sweetener for the same amount of granulated white sugar, and each serving will have 113 calories, 22g carbs, and 13.5g sugars.

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