



S'mores Cupcakes

A dessert can't get more fun than this: Devil's food cupcakes are topped with chocolate cream cheese icing, then sprinkled with chocolate chips, marshmallows and graham cereal.

Servings: 66 servings (1 serving = 1 Cupcake)

Ingredients:

CUPCAKE BATTER

INGREDIENT	WEIGHT	MEASURE
Water, cool approx. 72°F	3 lb 8.00 oz	7 cups
Gold Medal™ Devil's Food Cake Mix (11112)	5 lb	1 box

ICING

INGREDIENT	WEIGHT	MEASURE
Cream cheese, softened	3 lb	6 cups
Gold Medal™ Ready-To-Spread Chocolate Fudge Icing (11215)	3 lb	6 cups

ASSEMBLY

INGREDIENT	WEIGHT	MEASURE
Semi-sweet chocolate chips	7 oz	1 cup
Miniature marshmallows	3.50 oz	2 cups
Golden Grahams™ Bulkpack Cereal (11989)	3 oz	2 cups

Nutrition Information:

Serving Size: 1 Cupcake
Calories : 340 / Calories from Fat : 150 /

% Daily Value:

Total Fat : 17g 26% /
Saturated Fat : 9g 44% / Trans Fat : 0g /
Cholesterol : 30mg 10% / Sodium : 400mg 17% /
Total Carbohydrate : 43g 14% /
Dietary Fiber : 1g 6% / Sugars : 4g /
Protein : 4g /
Vitamin A : 6% 6% / Vitamin C : 0% 0% /
Calcium : 6% 6% / Iron : 10% 10% /

Exchanges: 1 Starch/ 0 Fruit/ 2 Other Carbohydrate/
0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/
0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/
3 1/2 Fat/

Carbohydrate Choice: 3

*Percent Daily Values are based on a 2,000 calorie diet.

Nutrition values are calculated using the weights of ingredients.

Instructions:

BATTER

- Follow box directions for cupcake batter.
- Deposit #12 scoop of batter into greased or paper-lined muffin pans.
- Bake as directed below and allow to cool completely.

BAKE:	TEMP	TIME
Convection Oven*	300°F	18-22 minutes
Standard Oven	350°F	22-26 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

ICING

- Add cream cheese to mixer bowl fitted with paddle attachment; mix on high for 3 minutes.
- Add fudge icing and mix on medium speed for 2 minutes or until well combined.

FINISHING

- Pipe 1.25 oz of icing mixture (using star tip) on each cooled cupcake.
- Combine chocolate chips, marshmallows and cereal in small bowl; sprinkle on approx. 1 Tbsp and serve.

TIPS

- Note: Cupcakes containing cream cheese icing need to be held under refrigeration.
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