



## Red Velvet Insanity Cupcakes



1/12th of recipe (1 cupcake): 140 calories, 3g total fat, 262mg sodium, 24.5g carbs, 0.5g fiber, 15g sugars, 3g protein

**Prep:** 15 minutes    **Cook:** 20 minutes

More: [Dessert Recipes](#), [Four or More Servings](#)



### Ingredients

1/4 cup plus 2 tbsp. Jet-Puffed Marshmallow Creme  
1/4 cup fat-free cream cheese, room temperature  
1 tbsp. plus 1 tsp. Splenda No Calorie Sweetener (granulated), or an *HG Natural Alternative* below  
1/4 cup plus 2 tbsp. Cool Whip Free (thawed)  
2 packets hot cocoa mix with 20 to 25 calories each  
1/4 cup mini semi-sweet chocolate chips  
1 cup moist-style devil's food cake mix  
1 cup moist-style yellow cake mix  
1/2 cup fat-free liquid egg substitute  
1 tbsp. red food coloring  
1/8 tsp. salt

### Directions

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

In a medium bowl, mix marshmallow creme, cream cheese, and 1 tbsp. Splenda until completely smooth. Fold in Cool Whip. Cover and refrigerate.

In a glass, combine cocoa mix with 2 tbsp. chocolate chips. Add 1/2 cup very hot water and stir until ingredients have mostly dissolved.

Transfer mixture to a large bowl and add 1 cup cold water. Add cake mixes, egg substitute, food coloring, salt, remaining 2 tbsp. chocolate chips, and remaining 1 tsp. Splenda. Whisk until smooth.

Evenly distribute batter among cups of the muffin pan. Bake until a toothpick inserted into the center of a cup- cake comes out mostly clean, 15 to 20 minutes.

Let cool completely. Top with marshmallow mixture and devour!

MAKES 12 SERVINGS

**HG Natural Alternative:** If you prefer a natural no-calorie sweetener, use [spoonable calorie-free Truvia](#) in place of the Splenda. But since Truvia is about twice as sweet, halve the amount called for in the Ingredients list.

**Another HG Natural Alternative:** Swap out the Splenda for the same amount of granulated white sugar, and each serving will have 145 calories, 25.5g carbs, and 16.5g sugars.

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