



Chocolate Strawberry Cupcakes



1/12 of recipe (1 cupcake): 162 calories, 5g total fat (2.5g sat. fat), 268mg sodium, 27g carbs, 1.5g fiber, 17g sugars, 2.5g protein

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

Cool: 35 minutes



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Ingredients

Frosting

1/2 cup whipped cream cheese
1/4 cup light butter
1 tsp. vanilla extract
1 dash salt
1/3 cup powdered sugar

Cupcakes

1 3/4 cups devil's food cake mix
1/2 cup fat-free plain Greek yogurt
1 1/4 cups chopped freeze-dried strawberries, divided
1 1/2 tbs. mini semi-sweet chocolate chips

Optional topping: unsweetened cocoa powder

Directions

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

In a large bowl, combine cream cheese, butter, vanilla extract, and salt. With an electric mixer set to medium speed, beat until smooth, 1-2 minutes. Continue to beat while gradually adding powdered sugar. Beat until smooth, another 1-2 minutes. Cover and refrigerate.

In a second large bowl, combine cake mix, yogurt, and 3/4 cup water. Whisk until smooth and uniform. Fold in 3/4 cup freeze-dried strawberries and the chocolate chips.

Evenly distribute batter among the cups of the muffin pan. Bake until a toothpick inserted into the center of a cupcake comes out clean, 16-18 minutes.

Let cool completely, about 10 minutes in the pan and 25 minutes out of the pan.

Top with frosting and remaining 1/2 cup freeze-dried strawberries.

MAKES 12 SERVINGS

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