



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 tbsp. 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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