



Happy Birthday Cupcakes



1/12th of recipe (1 cupcake): 146 calories, 4.5g total fat (2g sat. fat), 247mg sodium, 23.5g carbs, 0.5g fiber, 14g sugars, 2g protein

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Prep: 10 minutes **Cook:** 20 minutes

Cool: 35 minutes



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Ingredients

Frosting

1/2 cup light/reduced-fat cream cheese
1/4 cup light butter
2 tsp. vanilla extract
1/3 cup powdered sugar

Cake

1 3/4 cups moist-style confetti cake mix (about half a box)
1/2 cup fat-free plain Greek yogurt

Topping

1 tbsp. rainbow sprinkles

Directions

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

To make the frosting, combine cream cheese, butter, and vanilla extract in a large bowl. 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. 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 sprinkles.

MAKES 12 SERVINGS

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