



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

Green Plan [SmartPoints](#)® value 6*

Blue Plan (Freestyle™) [SmartPoints](#)® value 6*

Purple Plan [SmartPoints](#)® value 6*

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

Cool: 35 minutes



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

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

[SmartPoints](#)® value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the **[SmartPoints](#)® values*** of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The **[SmartPoints](#)® values** for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the **[SmartPoints](#)® trademark**.