



## Strawberries & Cream Cupcakes



1/12th of recipe (1 cupcake): 148 calories, 4.5g total fat (2g sat. fat), 205mg sodium, 23.5g carbs, 0.5g fiber, 15g 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  
1 tsp. vanilla extract  
1/3 cup powdered sugar

#### Cupcakes

1 3/4 cups moist-style strawberry cake mix (about half a box)  
1/2 cup fat-free plain Greek yogurt  
1/2 cup chopped [freeze-dried strawberries](#)

### Directions

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

In a large bowl, combine cream cheese, butter, and vanilla extract. 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 another 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 freeze-dried strawberries.

#### MAKES 12 SERVINGS

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