



Chocolate Peppermint Cupcakes



1/12th of recipe (1 cupcake): 169 calories, 3g total fat (1g sat. fat), 339mg sodium, 34g carbs, 1g fiber, 19.5g sugars, 2g protein

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

Cool: 10 minutes



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Ingredients

1 box moist-style devil's food cake mix (15.25 - 18.25 oz.)
One 12-oz. can (1 1/2 cups) no-calorie cola
1/4 tsp. peppermint extract
2 standard-sized candy canes *or* 8 mini candy canes
1 tsp. powdered sugar
1 tbsp. mini semi-sweet chocolate chips

Directions

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

In a large bowl, combine cake mix, soda, and peppermint extract. Mix until completely smooth and uniform.

Finely crush candy canes. Stir *half* into the batter. Evenly distribute batter into cups of the muffin pan. (Cups will be full to the brim!)

Bake until a toothpick inserted into a muffin comes out mostly clean, 20 - 22 minutes.

Let cool slightly, about 10 minutes.

Sprinkle cupcakes with powdered sugar and remaining crushed candy canes. Top with chocolate chips!

MAKES 12 SERVINGS

This recipe was developed for our pals at partners at [Together Counts!](#)

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