



Goopy Butterfinger Cupcakes



1/12th of recipe (1 cupcake): 127 calories, 2.5g total fat (1g sat. fat), 248mg sodium, 24g carbs, 1g fiber, 14g sugars, 2.5g protein

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

Cool: 25 minutes

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Ingredients

1 packet hot cocoa mix with 20 - 25 calories (like [Swiss Miss Diet](#) or Nestlé Fat Free)
1 3/4 cups moist-style devil's food cake mix
1/2 cup fat-free liquid egg substitute (like [Egg Beaters Original](#))
1/4 cup Jet-Puffed Marshmallow Creme
1 tsp. light soymilk or fat-free milk
1 standard-sized Butterfinger bar (2.1 oz.) *or* 3 Butterfinger Fun Size bars (about 2 inches long)

Directions

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

In a glass, combine cocoa mix with 1/4 cup hot water and stir to dissolve.

Transfer mixture to a large bowl, and add 3/4 cup cold water. Add cake mix and egg substitute. Whisk until smooth.

Evenly distribute mixture 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 15 minutes out of the pan.

In a small bowl, thoroughly mix marshmallow creme with soymilk or milk. Drizzle over cupcakes.

Crush candy bar(s) and sprinkle evenly over cupcakes. Enjoy!

MAKES 12 SERVINGS

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