



Red Velvet Insanity Cupcakes



1/12th of recipe (1 cupcake): 140 calories, 3g total fat, 262mg sodium, 24.5g carbs, 0.5g fiber, 15g sugars, 3g protein

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

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



Ingredients

1/4 cup plus 2 tbsp. Jet-Puffed Marshmallow Creme
1/4 cup fat-free cream cheese, room temperature
1 tbsp. plus 1 tsp. Splenda No Calorie Sweetener (granulated), or an *HG Natural Alternative* below
1/4 cup plus 2 tbsp. Cool Whip Free (thawed)
2 packets hot cocoa mix with 20 to 25 calories each
1/4 cup mini semi-sweet chocolate chips
1 cup moist-style devil's food cake mix
1 cup moist-style yellow cake mix
1/2 cup fat-free liquid egg substitute
1 tbsp. red food coloring
1/8 tsp. salt

Directions

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

In a medium bowl, mix marshmallow creme, cream cheese, and 1 tbsp. Splenda until completely smooth. Fold in Cool Whip. Cover and refrigerate.

In a glass, combine cocoa mix with 2 tbsp. chocolate chips. Add 1/2 cup very hot water and stir until ingredients have mostly dissolved.

Transfer mixture to a large bowl and add 1 cup cold water. Add cake mixes, egg substitute, food coloring, salt, remaining 2 tbsp. chocolate chips, and remaining 1 tsp. Splenda. Whisk until smooth.

Evenly distribute batter among cups of the muffin pan. Bake until a toothpick inserted into the center of a cup-cake comes out mostly clean, 15 to 20 minutes.

Let cool completely. Top with marshmallow mixture and devour!

MAKES 12 SERVINGS

HG Natural Alternative: If you prefer a natural no-calorie sweetener, use [spoonable calorie-free Truvia](#) in place of the Splenda. But since Truvia is about twice as sweet, halve the amount called for in the Ingredients list.

Another HG Natural Alternative: Swap out the Splenda for the same amount of granulated white sugar, and each serving will have 145 calories, 25.5g carbs, and 16.5g sugars.

We may receive affiliate compensation from some of these links. Prices and availability are subject to change.

We may have received free samples of food, which in no way influences whether these products are reviewed favorably, unfavorably, mentioned with indifference, or mentioned at all. Click for more about our [editorial](#) and [advertising](#) policies.
*The WW Points® values for these products and/or recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by WW International, Inc., the owner of the Points® trademark.

Questions on the WW Points® values listed? [Click here.](#)

Hungry Girl provides general information about food and lifestyle. This information and any linked materials are not intended and should not be construed as medical advice, nor is the information a substitute for professional medical expertise or treatment. [Click here](#) for more information.

Publish Date: October 16, 2012

Author: Hungry Girl

Copyright © 2023 Hungry Girl. All Rights Reserved.