

Mini OREO Cupcakes

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if you ask me oreos are the best things around ! So here !
Another oreo recipe !



ingredients

Original recipe makes 24 servings Change Servings

- 1 package (2-layer size) chocolate cake mix
- 2 tablespoons white sugar
- 1 (8 ounce) package cream cheese, softened
- 1 egg
- 48 Mini OREO Bite Size Cookies, divided
- 1 1/2 cups thawed frozen whipped topping

Making it !

Heat oven to 350 degrees F.

Prepare cake batter as directed on package. Mix cream cheese, egg and sugar until blended.

Spoon half the cake batter into 24 paper-lined muffin cups. Top each with about 1-1/2 teaspoon cream cheese mixture and 1 cookie; cover with remaining cake batter.

Bake 19 to 22 minutes or until toothpick inserted in centers comes out clean. Cool 5 minutes; remove from pans to wire racks. Cool completely.

Frost with whipped topping. Top with remaining cookies.

Footnotes

Make it Easy: For easy portioning of cream cheese mixture into cake batter, spoon cream cheese mixture into large resealable plastic bag; seal bag. Snip small corner of bag with scissors. Squeeze about 1-1/2 teaspoon of the cream cheese mixture over batter in each muffin cup.

How to Store: Frosted cupcakes can be stored in refrigerator up to 3 days.

Nutrition Information Per Serving: 220 calories, 14g total fat, 5g saturated fat, 50mg cholesterol, 260mg sodium, 23g carbohydrate, less than 1g dietary fiber, 14g sugars, 3g protein.