

Death by Chocolate Cupcakes

Recipe courtesy of *Hungry Girl*

momlogic.com

Ingredients:

- 2 cups moist-style chocolate cake mix (half of an 18.25-oz. box)
- 2 25-calorie packets of diet hot cocoa mix
- 1/2 cup fat-free liquid egg substitute (like Egg Beaters Original)
- 2 tablespoons semi-sweet mini chocolate chips
- 1 teaspoon Splenda No Calorie Sweetener (granulated)
- 1/8 teaspoon salt

Directions:

Place chocolate chips and the contents of both cocoa packets in a tall glass. Add 12 ounces of boiling water, and stir until chips and cocoa mix have dissolved. Place glass in the freezer to chill for 25 minutes. Preheat oven to 350 degrees. Once cocoa has chilled, give it a stir, and mix with all other ingredients in a mixing bowl. Whip batter with a whisk or fork for 2 minutes. Spray a 12-cup muffin pan with nonstick spray, or line it with baking cups. Evenly spoon batter (which will be thin, but don't worry, your cupcakes will puff up!) into the pan. Place pan in the oven and bake for 15 minutes. Cupcakes will look shiny when done.

MAKES 12 SERVINGS