

# Death By Chocolate

Chocolate cake, filling, frosting, crumbles and chips. \*mic drop\*

Of all of my cupcakes, this is the one that people have made more than any other. This was made specifically to for chocolate overload. It's chocolate nirvana in a wrapper.

## Serving Info.:

YIELDS: 24 cupcakes

Points:

1 cupcake = 3 points

2 cupcakes = 7 points

3 cupcakes = 10 points

## Ingredients:

### **Cake:**

- 1 Pillsbury sugar free devils Food cake mix
- 3 large eggs
- 1 cup seltzer water, diet cola, or regular water
- 3/4 cup fat free Greek
- 1 tsp baking powder
- 1/2 tsp instant coffee grounds (optional)
- 1 (1.4oz) box sugar free instant chocolate pudding
- 1 Tbsp cocoa powder

### **Meringue:**

- 4 egg whites
- 1/2 tsp cream of tartar

### **Fudge Pudding Filling:**

- 2 (1.4oz) boxes sugar free instant chocolate pudding
- 1 Tbsp cocoa powder
- 1-3/4c cold water

### **Chocolate Cream Cheese Frosting:**

- 2 (1.4oz) boxes sugar free instant chocolate pudding
- 1 Tbsp cocoa powder
- 1 cup of 0sp "cream cheese" substitute, page #, OR 8oz of fat free cream cheese
- 1-1/2 cups cold water  
(add more water if too thick, 1 tsp at a time)

### **Cupcake Topping:**

- 1/2 tsp of Ghirardelli MINI premium semi sweet chocolate chips **PER CUPCAKE**. Which is 18 mini chips per cupcake (around 432 chips in total, or 1/4 cup all together)
- 1 finely crushed, Honey Maid Chocolate Graham Cracker sheet (*all 4 small crackers that make up 1 full sheet*)



## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with FOIL cupcake liners, no paper.  
Set aside.

### \*\*\* MERINGUE DIRECTIONS

- 3 Place the egg whites and cream of tartar in a mixing bowl.  
Mix with an electric hand mixer set to High for around 2 minute till stiff peaks form. Set aside

### \*\*\* CAKE DIRECTIONS

- 4 In large mixing bowl, mix together the cake mix, eggs, pudding mix, seltzer water (*or other liquid*), yogurt, instant coffee (optional), cocoa powder and baking powder.
- 5 Gently fold the Meringue into the cake batter till mixed well. GENTLY! Don't beat it up.
- 6 WAIT!!!! Stop! Let the batter sit untouched for 20 minutes. It lightens, gets fluffier... it's worth it to wait.
- 7 Fill 24 cupcake liners 3/4 full with batter. Bake at 325 for 20-25 minutes. Mine took 23.
- 8 Remove from oven and allow to cool so that they wont melt the frosting when you put it on.

### \*\*\* FILLING DIRECTIONS

- 9 In a mixing bowl, use an electric hand mixer to mix together the pudding mix and cocoa powder with the COLD water. Mix for 1-2 minutes, until the mixture is smooth and thick.
- 10 Set aside in the fridge to cool and set



### \*\*\* FROSTING DIRECTIONS

- 11 In an old 32oz yogurt container (seriously... they are awesome for this stuff), use an electric hand mixer to mix together the "cream cheese" with the cocoa powder.
- 12 In a separate container mix the 2 pudding packets with the cold water, until combined and thick.
- 13 Scoop the pudding into the cream cheese container and then mix the 2 together with the mixer until smooth. Set aside in the fridge.

### \*\*\* TOPPING DIRECTIONS

- 14 Put 1/4 cup of the mini chips in a bowl. You will be using a 1/2 tsp of chips per cupcake. Scooping 1/2tsp of chips will yield right around 18 chips. It's not going to kill anyone if one cupcake has 15 chips and the next has 18.... you'll be fine. Just use 1/2 tsp.
- 15 Take 1 full chocolate graham cracker sheet, break it in half, and then grind it up into a bowl. Not crumbled like for pie crust where there are chunks... I mean... GRIND it up to chocolate graham cracker dust. Set aside.

### \*\*\* ASSEMBLY

- 16 When your cupcakes have cooled completely on a wire rack, use a spoon to carefully scoop down into the middle of each cupcake, to scoop out a cavity about the same size as if you were to stick your thumb down into the middle of it.... But don't use your thumb for God's sake... that's unsanitary.

#### **Filling Assembly:**

- 19 Take your filling out of the fridge and scoop it into a large ziplock bag. Squeeze all the pudding down to one corner of the bag so that you can use it like a big piping bag. Use scissors to snip a medium sized hole (like poking your index finger through the bag) out of the tip of the bag's corner).
- 20 Pipe the filling down into each cupcake's cavity.

#### **Frosting Assembly:**

- 21 In a similar fashion, spoon the cream cheese frosting into a ziplock bag and make a ghetto piping bag out of it as well. Pipe some frosting onto the top of each cupcake, building the frosting up into a peak.

#### **Topping Assembly:**

- 22 Scoop 1/2 tsp of the mini chips (a level scoop) into your palm. Use your other hand to pick up the chips and sprinkle/place them over the frosting of each cupcake, so that they fall onto the frosting and adhere to it.
- 23 Finally, pick up a pinch of the crushed graham cracker dust and sprinkle it over each cupcake all over the frosting. Enjoy.

### \*\* NOTES:

- SNACK RESPONSIBLY.
- Store in the fridge in tupperware, or you can also **FREEZE THEM** in tupperware to help you not gorge.







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Variation of the Cupcake Recipe, on page 62

The changes for converting this particular cupcake, into a cake, get a little confusing, so I'll try to explain. I took the Frosting from the cupcakes, which is a chocolate "cream cheese" frosting, and instead, used it as the Filling for this cake. I then took the Filling for the cupcakes, and used it as the Frosting for this cake. I swapped the two. Remember that.

## Changes:

### Batter:

- Forget the Meringue. You don't need to make it or fold it into the batter. Leave out that step for the cake.

### Cake:

- Divide the batter between (2) 9 inch cake pans.
- Bake at 325 for 35 minutes.

### Chocolate "Cream Cheese" Filling:

- This was ORIGINALLY the cupcake's frosting.
- Use 1-1/2 cups of Osp "cream cheese" substitute (pg. 26 of the cooking guide). Or 1-1/2 cups (12oz) of fat free cream cheese.
- **ONLY USE** 1/2 cup of water, not 1-1/2 cups.

### Dark Chocolate Pudding Frosting:

- This was ORIGINALLY the cupcake's filling.
- Apply a thin coat around the sides of the cake, then put a thicker layer on top.

### Toppings:

- Sprinkle the top of the cake with the 1/4 cup of mini chocolate chips, then with the crushed graham crackers.

### Notes:

- If you use reduced fat, or fat free cream cheese, instead of the Osp cream cheese hack, for the frosting, make sure to adjust points accordingly.
- Remember, the original filling for the cupcakes, gets modified with the above changes, and is used as the cake's filling. The cupcake filling gets modified, then gets used as the cake's frosting. I know it's confusing, but if this is the weirdest thing you have to deal with today, you're doing pretty good.

## Serving Info.:

Servings: 12 slices

Serving Size: 1 slice

1 slice = 7 points

2 slices = 14 points

## Nutritional Info.:

(per serving)

Calories:

Fat:

Sugar:

Carbohydrates:

