

# 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 trigger overly sensitive and easily offended chocoholics, because I'm a big 'ol meanie-head. So go, chocoholics, flee to the nearest "safe space", because these bad boys are coming for'ya.

## Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



- last checked 01/23/21 -  
Use your mobile device's 'Camera' App to  
look at this code for nutritional info.

## Ingredients:

### **Cake:**

- 1 Pillsbury sugar free devil's food cake mix
- 2 large eggs, OR, egg whites, if eggs have points for'ya.
- 1-3/4 cup 0 point carbonated beverage (diet coke, diet dr. pepper, seltzer water or club soda)
- 1 tsp baking powder
- 1 tsp instant coffee grounds (optional)
- 1 (1.4oz) box Jell-O sugar free instant chocolate fudge pudding mix

### **Fudge Pudding Filling:**

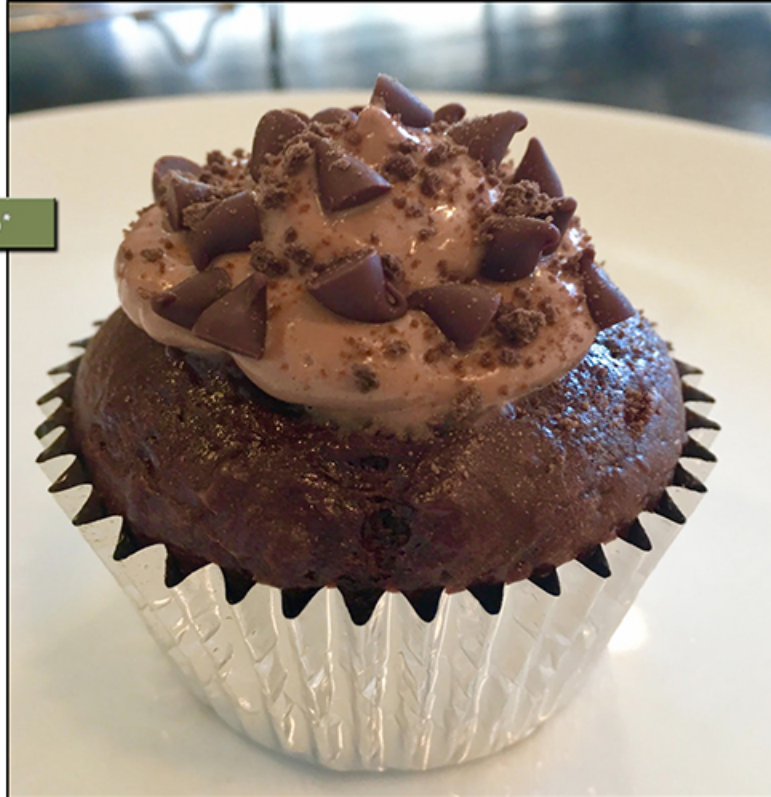
- 2 (1.4oz) boxes Jell-O sugar free instant chocolate fudge pudding mix
- 1 Tbsp cocoa powder
- 1-1/2 cups cold water

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

- 1 cup of "cream cheese" substitute, recipe found in my "Cookbook: Volume 1", pg 36.
- 1 Tbsp cocoa powder
- 1/4 cup 0 point powdered/confectioner's sugar replacement
- 2 (1.4oz) boxes Jell-O sugar free instant chocolate fudge pudding mix
- 1-1/2 cups cold water
- 1 tsp Watkins brand cream cheese flavor extract (optional)

### **Cupcake Topping:**

- 4-1/2 oz Lily's dark chocolate chips (they're mini chips)
- 1 sheet Honey Maid Chocolate Graham Cracker, finely crushed, set aside.



## Directions:

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

### \*\*\* CAKE DIRECTIONS

- 3 In large mixing bowl, combine the cake mix, egg, carbonated beverage o' choice, baking powder, instant coffee (if using), 1 box of chocolate pudding and the cocoa powder.
- 4 Fill 24 cupcake liners with batter. Bake at 325 for 20-25 minutes. Mine took 23.
- 5 Remove from oven and allow to cool so that they won't melt the frosting when you put it on.

### \*\*\* FILLING DIRECTIONS

- 6 Mix the 2 boxes of pudding and the cocoa powder with COLD water, until the mixture is smooth and thick, about 2 minutes.
- 7 Set aside in the fridge to cool and set.

### \*\*\* FROSTING DIRECTIONS

- 8 In an old 32oz yogurt container (seriously... they are awesome for this stuff), use an electric hand mixer to mix together the 'cream cheese', cocoa powder, and powdered sugar replacement, till smooth. Set aside.
- 9 In a separate container, mix the 2 pudding packets with the cold water and extract, until combined and thick.
- 10 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

- 11 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.
- 12 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

- 13 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:***

- 14 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.
- 15 Pipe the filling down into each cupcake's cavity.

#### ***Frosting Assembly:***

- 16 In a similar fashion, spoon the cream cheese frosting into a ziplock bag and make a budget 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:***

- 17 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.
- 18 Finally, pick up a pinch of the crushed graham cracker dust and sprinkle it over each cupcake all over the frosting. Enjoy.

### NOTES:

- Use any brand chocolate mini chips that you want. However, my recipe takes into account using 19 points of chocolate. You can always buy your preferred chocolate, even if not in chip form... then crush it into smaller pieces in a ziplock bag. Sprinkle the chocolate bits over the filling. Whatever you use, if it's different than my listed ingredients, check and adjust points if necessary.



picture by: @amareels

