

# Hostess-ish

A points friendly knock off of Hostess cream filled cupcakes

These are just plain out freaking awesome-sauce. Chocolate cupcakes filled with a mixture of marshmallow fluff and "cream cheese". Frosted with a mixture of chocolate pudding and melted dark chocolate chips, then finished with swirls of white chocolate pudding mixed with "cream cheese".

## Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



- last checked 02/02/22 -  
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 2 egg whites, if on the Green plan
- 1-3/4 cup 0 point carbonated beverage  
(seltzer water, club soda, diet soda, etc.)
- 2 Tbsp cocoa powder
- 1 tsp baking powder

### Marshmallow "Cream Cheese" Filling:

- 3-1/2 oz Jet Puffed Marshmallow Creme  
(1 container is 7 ounces, use 1/2 of it)
- 1 cup of "cream cheese" substitute, recipe in my  
"Cookbook: Volume 1", page 36.
- 1/4 cup 0 calorie confectioners sugar replacement

### Dark Chocolate Frosting:

- 1 (1.4oz) box sugar free instant chocolate fudge  
pudding mix
- 1 Tbsp cocoa powder
- 1 cup COOOOLD water
- 1/3 cup Lily's sugar free dark chocolate chips (300 chips)
- 3 tsp water, to melt with chocolate chips

### White Chocolate Cream Cheese Swirl:

- 1/2 cup of "cream cheese" substitute, recipe in my  
"Cookbook: Volume 1", page 36.
- 1/4 cup 0 calorie confectioner's sugar substitute
- 1/4 packet (2 tsp) sugar free instant white chocolate  
pudding mix

## Directions:

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

### \*\*\* CAKE DIRECTIONS

- 3 In large bowl, mix together the cake mix, egg, carbonated  
beverage o' choice, cocoa powder and baking 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 Take the 7oz container of marshmallow fluff, use a knife to  
cut down directly into the container, dividing the  
contents in half. Scoop out half of the fluff into a mixing  
bowl.
- 7 Into the same mixing bowl, add 1 cup of 'cream cheese  
substitute' and the confectioners sugar replacement. Use  
an electric hand mixer to combine. Set aside.

### \*\*\* FROSTING DIRECTIONS:

- 8 Use an electric hand mixer to mix together the instant  
pudding mix, cocoa powder and COOOOLD water.
- 9 In a microwave safe dish, heat the dark chocolate chips  
and 3 teaspoons of water for 25 seconds. Stir, heat for  
another 25 seconds, stir until the mixture is melted.
- 10 Mix the melted dark chocolate into the pudding,  
set in the fridge to set.



### \*\*\* WHITE SWIRL DIRECTIONS:

- 11 In a small bowl, add the 1/2 cup of cream cheese substitute with the 2 teaspoons of white chocolate pudding mix. Mix to combine, the mixture will be thick, almost dough-like. That's ok. Set aside.

### \*\*\* ASSEMBLY

- 12 When your cupcakes have cooled completely, use a spoon to carefully scoop down into the middle of each cupcake, scooping out a cavity about 1 inch wide.

#### **Filling Assembly:**

- 13 Take your filling out of the fridge and scoop it into a large ziplock bag. Squeeze all of it 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.
- 14 Pipe the filling down into each cupcake's cavity.

#### **Frosting Assembly:**

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

#### **White Swirl Assembly:**

- 16 Scoop the swirl frosting into a small ziplock bag and make a little piping bag with a smaller opening. Pipe a little swirl going across the top of each cupcake. Don't worry if it doesn't look perfect.

### NOTE:

- Want one of Hostess-type cupcakes that uses yellow cake instead of chocolate cake? No problem. Swap out the devil's food cake mix with sugar free yellow cake mix. Then use 1-1/3 cup of carbonated beverage instead of the 1-3/4 cups that the devils food mix calls for, then leave the cocoa powder out of the batter. Boom, done.

Special shout out to my friend [@vconrey](#), who asked for a yellow cake version of the hostess cupcakes a while back. And V... grats on your new kidlette. 🙄

