



Oatmeal Cream Cheese Cupcakes



SERVINGS

24



COOKING TIME

20 min

Looking for a new oatmeal cupcake recipe to try? Oatmeal Cream Cheese Cupcakes are a decadent and unique dessert option perfect for when you want to switch things up. Made with rich ingredients like pudding, cream cheese, and heavy cream, this dessert will wow your guests.

Ingredients

- 1 white cake mix, regular or with pudding
- 1 ½ cups fat-free milk
- 1/3 cup canola oil
- 3 large egg whites
- 1 ½ tsp vanilla, divided
- 1 cup [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 2 reduced-fat cream cheese, softened
- 3 tbsp confectioners' sugar plus additional for garnish
- 1/2 pint heavy (whipping) cream
- 1 ¾ cups fresh or frozen raspberries, coarsely crushed

Cooking Instructions

1. Heat oven to 350°F.
2. Lightly coat 24 medium muffin cups with nonstick cooking spray; set aside.
3. For cupcakes, beat cake mix, milk, oil, egg whites and 1 tsp vanilla in large bowl with electric mixer on low speed 30 seconds to blend.
4. Beat 2 minutes on medium speed, scraping bowl occasionally.
5. Gently fold in oats.
6. Divide batter evenly between muffin pan cups, filling each about 3/4 full.
7. Bake 20 to 22 minutes or until wooden pick inserted in center comes out clean.
8. Cool 2 minutes in pan; remove from pan and cool completely on wire rack.

9. For filling, beat cream cheese, confectioners' sugar and remaining 1/2 tsp vanilla with electric mixer on low speed until blended.
10. Add cream, gradually increasing mixer speed to high and beating until soft peaks form.
11. (Do not overbeat.)
12. With serrated knife, slice cupcakes in half horizontally.
13. Spread cut side of cupcake bottoms with heaping measuring teaspoonful crushed raspberry spread.
14. Top with heaping measuring tablespoonful cream.
15. Place cupcake tops cut sides down on top of cream, pressing gently.
16. Sprinkle with confectioners' sugar and garnish with additional fresh berries if desired.
17. Cover and refrigerate leftover cupcakes up to 3 days.