



## BAKER'SÂ® ONE BOWL Cupcakes

 Dairy Free

READY IN



75 min.

SERVINGS



12

CALORIES



233 kcal

DESSERT

### Ingredients

- 0.5 tsp baking soda
- 6 Tbsp butter
- 2 eggs
- 1.3 cups flour divided
- 4 oz baker's semi-sweet chocolate
- 0.8 cup sugar
- 1 tsp vanilla
- 0.8 cup water

1.5 cups cool whip whipped topping thawed

## Equipment

bowl

frying pan

oven

hand mixer

toothpicks

microwave

muffin liners

## Directions

Preheat oven to 350F. Microwave chocolate and butter in large microwaveable bowl on HIGH 2 min. or until butter is melted. Stir until chocolate is completely melted. Stir in sugar and vanilla.

Add eggs, 1 at a time, beating with electric mixer on low speed after each addition until well blended.

Add 1/4 cup of the flour and the baking soda; mix well.

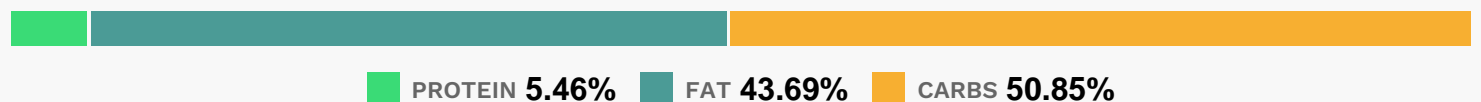
Add remaining 1 cup flour alternately with the water, beating until well blended after each addition.

Spoon evenly into 12 paper-lined medium muffin cups.

Bake 19 to 21 min. or until toothpick inserted in centers comes out clean. Cool in pan 10 min.; remove to wire racks. Cool completely.

Spread tops of cupcakes with whipped topping.

## Nutrition Facts



## Properties

Glycemic Index:12.09, Glycemic Load:15.91, Inflammation Score:-3, Nutrition Score:4.4200000149076%

## Nutrients (% of daily need)

Calories: 233.06kcal (11.65%), Fat: 11.35g (17.46%), Saturated Fat: 4.56g (28.5%), Carbohydrates: 29.71g (9.9%), Net Carbohydrates: 28.6g (10.4%), Sugar: 18.26g (20.29%), Cholesterol: 28.03mg (9.34%), Sodium: 137.71mg (5.99%), Alcohol: 0.12g (100%), Alcohol %: 0.21% (100%), Caffeine: 8.13mg (2.71%), Protein: 3.19g (6.38%), Selenium: 7.76µg (11.09%), Manganese: 0.22mg (10.87%), Iron: 1.35mg (7.48%), Vitamin B1: 0.11mg (7.39%), Copper: 0.15mg (7.32%), Folate: 27.63µg (6.91%), Vitamin B2: 0.12mg (6.84%), Phosphorus: 61.72mg (6.17%), Vitamin A: 301.65IU (6.03%), Magnesium: 21.43mg (5.36%), Fiber: 1.11g (4.43%), Vitamin B3: 0.87mg (4.33%), Zinc: 0.45mg (2.99%), Vitamin E: 0.4mg (2.7%), Potassium: 90.81mg (2.59%), Calcium: 21.28mg (2.13%), Vitamin B5: 0.2mg (2.04%), Vitamin B12: 0.11µg (1.8%), Vitamin B6: 0.02mg (1.2%)