



Black and White Cupcakes

 Vegetarian

READY IN



60 min.

SERVINGS



24

CALORIES



288 kcal

DESSERT

Ingredients

- ☐ 0.5 cup canola oil
- ☐ 1.3 cups chocolate milk
- ☐ 1 tablespoon plus light
- ☐ 10 ounce chocolate chips dark
- ☐ 3 large eggs
- ☐ 19.5 ounce chocolate cake mix dark
- ☐ 0.7 cup heavy cream
- ☐ 1 a half 7-ounce jars marshmallow creme

- ☐ 3 tablespoons butter unsalted
- ☐ 12 ounce half can whipped vanilla frosting canned

Equipment

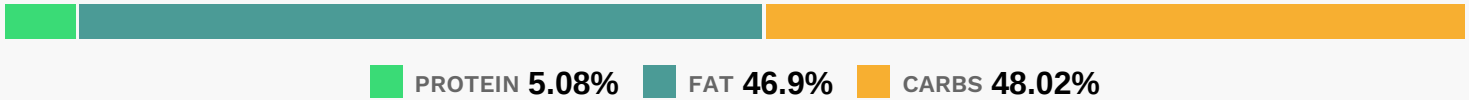
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ knife
- ☐ hand mixer
- ☐ microwave
- ☐ spatula
- ☐ muffin liners
- ☐ muffin tray
- ☐ pastry bag

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F. Line twenty-four 2 1/2-inch muffin cups with paper baking cups and set aside. In a large bowl, combine the chocolate milk, oil, eggs and the cake mix; beat with an electric mixer on low speed for 30 seconds. Using a rubber spatula, scrape down sides of the bowl and beat on medium speed for 2 minutes more. Spoon the batter into the prepared muffin cups, filling each two-thirds full.
- ☐ Bake until a wooden pick inserted in the centers comes out clean, 18 to 24 minutes.
- ☐ Remove from the muffin tins and cool on wire racks. For the marshmallow filling, in a large microwave-safe bowl, microwave the butter on high setting (100 percent power) for 20 seconds. Stir in the marshmallow creme. Microwave on medium setting (50 percent power) for 1 minute more. Cool for 2 minutes, and then beat with an electric mixer until smooth. Make a 1/2-inch slit in the bottom center of each cupcake. Spoon the marshmallow filling into a pastry bag fitted with a round tip. Pipe the filling into the slits in the cupcakes.
- ☐ Place the chocolate chips in a medium microwave-safe bowl and set aside. In a small saucepan, combine the cream and corn syrup. Cook over medium heat just until boiling.

- ☐
- Pour over the chocolate chips and stir until completely smooth. If not completely smooth, microwave on medium setting (50 percent power) for 2 minutes. Cool until the mixture thickens, about 5 minutes. Dip the cupcake tops into the chocolate mixture. If necessary, use a knife to smooth the tops.
- ☐
- Place the cupcakes into another paper liner and let the chocolate harden a bit. Spoon the vanilla frosting into a pastry bag filled with a small round tip. Pipe a line of small loops across the center of each cupcake. Allow the chocolate mixture to set.

Nutrition Facts



Properties

Glycemic Index:4.04, Glycemic Load:4.73, Inflammation Score:-2, Nutrition Score:4.9639130377251%

Nutrients (% of daily need)

Calories: 288.09kcal (14.4%), Fat: 15.41g (23.7%), Saturated Fat: 7.57g (47.34%), Carbohydrates: 35.49g (11.83%), Net Carbohydrates: 34.38g (12.5%), Sugar: 24.07g (26.74%), Cholesterol: 36.27mg (12.09%), Sodium: 248.51mg (10.8%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 3.75g (7.5%), Phosphorus: 110.28mg (11.03%), Vitamin B2: 0.16mg (9.69%), Calcium: 94.73mg (9.47%), Selenium: 5.89µg (8.41%), Iron: 1.36mg (7.56%), Vitamin E: 1mg (6.65%), Copper: 0.13mg (6.41%), Potassium: 194.13mg (5.55%), Folate: 21.84µg (5.46%), Zinc: 0.77mg (5.13%), Magnesium: 18.28mg (4.57%), Vitamin K: 4.69µg (4.46%), Fiber: 1.11g (4.45%), Vitamin B1: 0.06mg (4.13%), Manganese: 0.08mg (4.02%), Vitamin A: 190.15IU (3.8%), Vitamin D: 0.44µg (2.92%), Vitamin B5: 0.28mg (2.83%), Vitamin B3: 0.55mg (2.75%), Vitamin B12: 0.15µg (2.47%), Vitamin B6: 0.04mg (2.14%)