



Black-and-White Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



369 kcal

DESSERT

Ingredients

- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 0.3 cup buttermilk
- ☐ 1.5 cups cake flour
- ☐ 1 tablespoon plus light
- ☐ 3 large eggs room temperature
- ☐ 2 teaspoons juice of lemon fresh
- ☐ 1 teaspoon lemon zest grated
- ☐ 1 cup powdered sugar
- ☐ 0.3 teaspoon salt

- ☐ 4 ounces bittersweet chocolate unsweetened chopped (not)
- ☐ 1.3 cups sugar
- ☐ 0.8 cup butter unsalted room temperature ()
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons whipping cream

Equipment

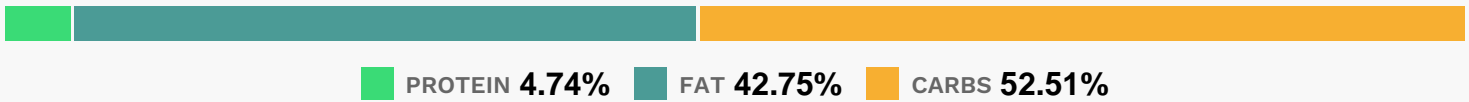
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ muffin tray

Directions

- ☐ Bring cream and corn syrup just to simmer in heavy small saucepan over medium heat.
- ☐ Remove from heat.
- ☐ Add chocolate and vanilla; whisk until melted and smooth.
- ☐ Whisk all ingredients in small bowl to blend.
- ☐ Let both icings stand 1 1/2 hours at room temperature to thicken.
- ☐ Preheat oven to 325°F. Line 12-cup muffin tin with paper liners.
- ☐ Whisk eggs, vanilla, and lemon peel in medium bowl to blend.
- ☐ Mix cake flour, baking powder, and salt in another medium bowl. Using electric mixer, beat sugar and butter in large bowl until well blended, stopping occasionally to scrape down sides of bowl. Gradually beat in egg mixture. Beat in dry ingredients alternately with buttermilk in 2 additions each.
- ☐ Divide batter among cups.
- ☐ Bake until tester inserted into centers comes out clean, about 25 minutes. Cool cupcakes in pan on rack 5 minutes.

- ☐ Remove cupcakes from pan and cool completely.
- ☐ Spread chocolate icing over half of each cupcake.
- ☐ Spread white icing on second half of each cupcake.
- ☐ Let stand until set, about 1 hour. (Can be made 1 day ahead. Store in single layer in airtight container at room temperature.)

Nutrition Facts



Properties

Glycemic Index:23.26, Glycemic Load:22.32, Inflammation Score:-3, Nutrition Score:4.9047826450804%

Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg, Hesperetin: 0.12mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 369kcal (18.45%), Fat: 17.77g (27.34%), Saturated Fat: 10.5g (65.63%), Carbohydrates: 49.11g (16.37%), Net Carbohydrates: 47.96g (17.44%), Sugar: 36.02g (40.02%), Cholesterol: 81.13mg (27.04%), Sodium: 104.78mg (4.56%), Alcohol: 0.11g (100%), Alcohol %: 0.15% (100%), Caffeine: 8.13mg (2.71%), Protein: 4.44g (8.87%), Selenium: 11.5µg (16.43%), Manganese: 0.26mg (12.78%), Vitamin A: 474.97IU (9.5%), Copper: 0.16mg (8.12%), Phosphorus: 80.58mg (8.06%), Magnesium: 23.37mg (5.84%), Vitamin B2: 0.1mg (5.8%), Iron: 1.01mg (5.62%), Fiber: 1.15g (4.61%), Calcium: 43.5mg (4.35%), Vitamin E: 0.61mg (4.05%), Zinc: 0.6mg (4.01%), Vitamin D: 0.59µg (3.93%), Vitamin B5: 0.34mg (3.37%), Vitamin B12: 0.19µg (3.12%), Folate: 12.08µg (3.02%), Potassium: 103.55mg (2.96%), Vitamin K: 1.86µg (1.77%), Vitamin B1: 0.03mg (1.75%), Vitamin B6: 0.03mg (1.74%), Vitamin B3: 0.26mg (1.31%)