



Boozy Bourbon Chocolate Cupcakes

 Popular

READY IN



105 min.

SERVINGS



24

CALORIES



371 kcal

DESSERT

Ingredients

- 1 box duncan hines devil's food cake
- 1 cup water
- 0.3 cup vegetable oil
- 0.3 cup irish whiskey
- 3 eggs
- 1 teaspoon vanilla
- 0.8 cup whipping cream
- 6 oz baker's chocolate finely chopped

- 0.3 cup butter softened
- 3 tablespoons rum / brandy / coffee liqueur
- 7 oz marshmallow creme ()
- 1 cup butter softened
- 2 tablespoons vodka
- 3 cups powdered sugar
- 0.3 cup rum / brandy / coffee liqueur

Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- microwave
- muffin liners

Directions

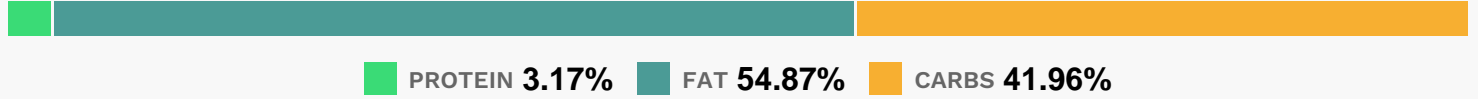
- Heat oven to 350°F (325°F for dark or nonstick pan). Generously spray 24 regular-size muffin cups with cooking spray. Make cake batter as directed on box, using cake mix, water, oil, bourbon, eggs and vanilla. Divide batter evenly among muffin cups (about two-thirds full).
- Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- Meanwhile, for filling, in medium microwavable bowl, microwave whipping cream uncovered on High 1 minute 30 seconds or until boiling. Stir in remaining filling ingredients until chocolate is melted and smooth. If necessary, microwave on High an additional 15 to 30 seconds until mixture can be stirred smooth. Cover; refrigerate about 60 minutes or until spreading consistency.
- For frosting, in large bowl, beat marshmallow creme, 1 cup butter and the vodka with electric mixer on medium speed until blended. Beat in powdered sugar until fluffy. If necessary, beat

additional powdered sugar until pipping consistency.

To assemble, cut tops off each cupcake horizontally.

Spread about 1 tablespoon filling onto bottom of each cupcake; add cupcake top. Pipe frosting on cupcake tops. Just before serving, drizzle each cupcake with 1/2 teaspoon coffee liqueur.

Nutrition Facts



Properties

Glycemic Index:5.42, Glycemic Load:0, Inflammation Score:-4, Nutrition Score:5.7665217254797%

Flavonoids

Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg, Catechin: 4.56mg Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg, Epicatechin: 10.05mg

Nutrients (% of daily need)

Calories: 371.08kcal (18.55%), Fat: 22.99g (35.37%), Saturated Fat: 11.71g (73.2%), Carbohydrates: 39.56g (13.19%), Net Carbohydrates: 37.95g (13.8%), Sugar: 29.01g (32.23%), Cholesterol: 55.98mg (18.66%), Sodium: 242.28mg (10.53%), Alcohol: 2.3g (100%), Alcohol %: 3.07% (100%), Caffeine: 7.65mg (2.55%), Protein: 2.99g (5.98%), Manganese: 0.34mg (16.91%), Copper: 0.31mg (15.46%), Iron: 2.16mg (12%), Phosphorus: 95.33mg (9.53%), Vitamin A: 454.72IU (9.09%), Magnesium: 33.19mg (8.3%), Vitamin K: 8.08µg (7.69%), Selenium: 4.93µg (7.05%), Fiber: 1.61g (6.43%), Zinc: 0.93mg (6.2%), Vitamin E: 0.89mg (5.96%), Vitamin B2: 0.08mg (4.85%), Calcium: 45.64mg (4.56%), Folate: 16.41µg (4.1%), Potassium: 136.49mg (3.9%), Vitamin B1: 0.05mg (3.04%), Vitamin B3: 0.4mg (2%), Vitamin B5: 0.15mg (1.54%), Vitamin D: 0.23µg (1.53%), Vitamin B12: 0.08µg (1.37%), Vitamin B6: 0.02mg (1.07%)