



## Brownie Cupcakes

READY IN



50 min.

SERVINGS



18

CALORIES



244 kcal

DESSERT

### Ingredients

- ☐ 1 cup butter
- ☐ 1 cup chocolate chips
- ☐ 4 eggs
- ☐ 1 cup flour all-purpose
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 cups sugar white

### Equipment

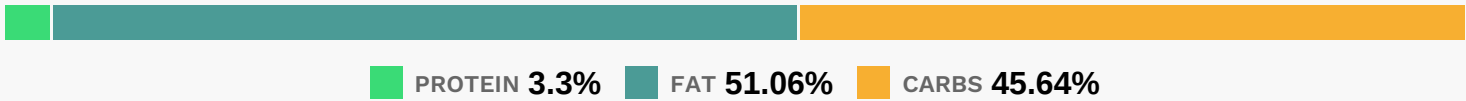
- ☐ sauce pan

- ☐ oven
- ☐ mixing bowl
- ☐ toothpicks
- ☐ muffin liners

## Directions

- ☐ Preheat oven to 325 degrees F (165 degrees C). Line 18 cupcake cups with paper liners.
- ☐ Melt butter and chocolate chips together in a saucepan over low heat, stirring until smooth; let cool.
- ☐ Beat eggs and sugar together in a mixing bowl until thoroughly combined.
- ☐ Mix flour and vanilla extract into egg mixture. Fold in chocolate mixture until batter is smooth.
- ☐ Pour batter into prepared cupcake cups, filling them about 1/2 full.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean or with moist crumbs, about 30 minutes.

## Nutrition Facts



## Properties

Glycemic Index:10.84, Glycemic Load:15.47, Inflammation Score:-2, Nutrition Score:2.4239130357037%

## Nutrients (% of daily need)

Calories: 244.49kcal (12.22%), Fat: 14.14g (21.75%), Saturated Fat: 8.58g (53.66%), Carbohydrates: 28.43g (9.48%), Net Carbohydrates: 28.25g (10.27%), Sugar: 22.44g (24.93%), Cholesterol: 63.49mg (21.16%), Sodium: 95.3mg (4.14%), Alcohol: 0.08g (100%), Alcohol %: 0.17% (100%), Protein: 2.06g (4.11%), Selenium: 5.58µg (7.97%), Vitamin A: 367.95IU (7.36%), Vitamin B2: 0.09mg (5.1%), Folate: 17.68µg (4.42%), Vitamin B1: 0.06mg (3.94%), Phosphorus: 29.9mg (2.99%), Iron: 0.5mg (2.8%), Vitamin E: 0.4mg (2.66%), Manganese: 0.05mg (2.56%), Vitamin B3: 0.42mg (2.12%), Vitamin B5: 0.19mg (1.94%), Vitamin B12: 0.11µg (1.81%), Calcium: 16.88mg (1.69%), Potassium: 53.18mg (1.52%), Vitamin D: 0.2µg (1.3%), Zinc: 0.19mg (1.25%), Vitamin B6: 0.02mg (1.01%)