



Brownie Cupcakes with Hazelnut Buttercream

READY IN



50 min.

SERVINGS



12

CALORIES



617 kcal

DESSERT

Ingredients

- ☐ 19.5 ounce family size chocolate fudge brownie mix pillsbury®
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup nutella flavored jif®
- ☐ 2 large eggs
- ☐ 0.5 cup hazelnuts chopped
- ☐ 12 servings additional hazelnuts chopped for garnish
- ☐ 1 tablespoon milk as needed
- ☐ 1.3 cups powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 0.5 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil pure crisco®
- ☐ 0.3 cup all-vegetable shortening crisco®
- ☐ 0.3 cup water

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ ziploc bags
- ☐ muffin liners

Directions

- ☐ Heat oven to 350 degrees F. Line 12 muffin cups with paper baking cups. Prepare brownie mix according to package directions using oil, water and eggs. Stir in 1/2 cup of chopped hazelnuts. Fill baking cups 3/4 full.
- ☐ Bake 30 to 32 minutes or until centers are set. Cool 2 minutes.
- ☐ Remove from pan. Cool completely on wire racks.
- ☐ For Frosting: Beat shortening, butter and chocolate hazelnut spread in a large bowl, with an electric mixer on medium speed until smooth.
- ☐ Add powdered sugar, vanilla, salt and 1 tablespoon of milk. Beat slowly until combined. Beat on high, 3 to 5 minutes, adding an additional 1 tablespoon milk at a time until desired consistency is achieved.
- ☐ Frost cupcakes by placing frosting into corner of resealable plastic bag.
- ☐ Cut 1/2-inch off corner of bag. Starting at outside edge, work in circular motion to build up frosting moving towards center, creating a swirl effect.
- ☐ Sprinkle with reserved chopped hazelnuts.

Nutrition Facts



 **PROTEIN 5.69%**  **FAT 56.74%**  **CARBS 37.57%**

Properties

Glycemic Index:12.28, Glycemic Load:1.78, Inflammation Score:-4, Nutrition Score:14.633478200954%

Flavonoids

Cyanidin: 2.35mg, Cyanidin: 2.35mg, Cyanidin: 2.35mg, Cyanidin: 2.35mg Catechin: 0.42mg, Catechin: 0.42mg, Catechin: 0.42mg, Catechin: 0.42mg Epigallocatechin: 0.97mg, Epigallocatechin: 0.97mg, Epigallocatechin: 0.97mg, Epigallocatechin: 0.97mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg, Epigallocatechin 3-gallate: 0.37mg

Nutrients (% of daily need)

Calories: 617.37kcal (30.87%), Fat: 40.08g (61.67%), Saturated Fat: 9.19g (57.43%), Carbohydrates: 59.73g (19.91%), Net Carbohydrates: 55.89g (20.32%), Sugar: 41.21g (45.79%), Cholesterol: 41.32mg (13.77%), Sodium: 205.56mg (8.94%), Alcohol: 0.06g (100%), Alcohol %: 0.05% (100%), Protein: 9.04g (18.09%), Manganese: 2.24mg (111.85%), Vitamin E: 6.27mg (41.81%), Copper: 0.65mg (32.44%), Iron: 3.46mg (19.24%), Magnesium: 63.7mg (15.92%), Vitamin B1: 0.24mg (15.82%), Fiber: 3.85g (15.38%), Phosphorus: 133.07mg (13.31%), Folate: 44.78µg (11.19%), Vitamin B6: 0.22mg (10.95%), Vitamin K: 11.1µg (10.57%), Potassium: 286.93mg (8.2%), Zinc: 1.06mg (7.1%), Vitamin B2: 0.1mg (5.75%), Calcium: 56.59mg (5.66%), Selenium: 3.84µg (5.49%), Vitamin B5: 0.52mg (5.18%), Vitamin A: 172.46IU (3.45%), Vitamin B3: 0.68mg (3.38%), Vitamin C: 2.2mg (2.67%), Vitamin B12: 0.11µg (1.86%), Vitamin D: 0.18µg (1.2%)