



## Cakespy: Truffle-Stuffed Cupcakes

READY IN



45 min.

SERVINGS



18

CALORIES



694 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 3 ounce bittersweet chocolate melted
- ☐ 2 sticks butter softened
- ☐ 1 cup buttermilk
- ☐ 2.3 cups cake flour
- ☐ 40 chocolate
- ☐ 0.5 cup cocoa powder
- ☐ 3.5 cups powdered sugar
- ☐ 4 eggs

- ☐ 1 teaspoon salt
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla

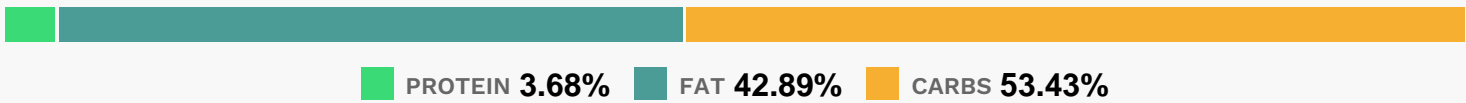
## Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ muffin liners

## Directions

- ☐ Preheat your oven to 350°F. Line two trays with cupcake liners.
- ☐ In a large mixing bowl, cream the butter and sugar until light and fluffy.
- ☐ Add eggs, one at a time, beating well after each addition. Beat in vanilla.
- ☐ Combine the flour, baking soda, and salt; add to the creamed mixture, alternately with the buttermilk. Beat in the chocolate only until combined.
- ☐ Fill each cupcake cup between 1/2 and 3/4 full with batter.
- ☐ Place one truffle in the center of each cup; you can fill with more batter to cover.
- ☐ Bake for 18–23 minutes, or until the cakes have a dull finish on top.
- ☐ Remove from the oven, and let cool on a wire rack.
- ☐ To make the frosting, cream the butter until fluffy; add the cocoa and vanilla, and mix again until thoroughly incorporated.
- ☐ Add the confectioners' sugar, starting with 2 cups and adding more until it has reached your desired spreading consistency. Frost each cupcake, and top with another truffle for bonus decadence.

## Nutrition Facts



## Properties

Glycemic Index:14.48, Glycemic Load:37.61, Inflammation Score:-5, Nutrition Score:9.9182608749555%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 693.91kcal (34.7%), Fat: 35.3g (54.31%), Saturated Fat: 20.78g (129.87%), Carbohydrates: 98.95g (32.98%), Net Carbohydrates: 93.89g (34.14%), Sugar: 79.58g (88.42%), Cholesterol: 65.12mg (21.71%), Sodium: 310.56mg (13.5%), Alcohol: 0.08g (100%), Alcohol %: 0.06% (100%), Caffeine: 50.62mg (16.87%), Protein: 6.82g (13.65%), Manganese: 0.59mg (29.57%), Copper: 0.55mg (27.45%), Magnesium: 97.24mg (24.31%), Fiber: 5.06g (20.24%), Selenium: 12.58µg (17.97%), Phosphorus: 170.16mg (17.02%), Iron: 2.69mg (14.96%), Vitamin B2: 0.25mg (14.56%), Zinc: 1.55mg (10.32%), Potassium: 294.94mg (8.43%), Vitamin A: 391.24IU (7.82%), Vitamin K: 5.32µg (5.06%), Calcium: 47.65mg (4.76%), Vitamin E: 0.66mg (4.39%), Vitamin B5: 0.35mg (3.47%), Vitamin B3: 0.69mg (3.45%), Folate: 13.43µg (3.36%), Vitamin B12: 0.18µg (2.97%), Vitamin B6: 0.06mg (2.94%), Vitamin B1: 0.04mg (2.61%), Vitamin D: 0.37µg (2.46%)