



Caramel-Mocha-Sea Salt Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



706 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 1 cup butter softened
- ☐ 24 servings candy espresso beans
- ☐ 1 teaspoon chocolate extract
- ☐ 24 servings sea salt
- ☐ 2 teaspoon coffee extract
- ☐ 1 cup dutch process cocoa

- ☐ 4 large eggs
- ☐ 1 cups paper baking
- ☐ 32 oz powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 cup sugar
- ☐ 2 cups caster sugar
- ☐ 0.8 cup cocoa unsweetened
- ☐ 2 cups water boiling
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 0.3 cup whipping cream
- ☐ 1 cup whipping cream

Equipment

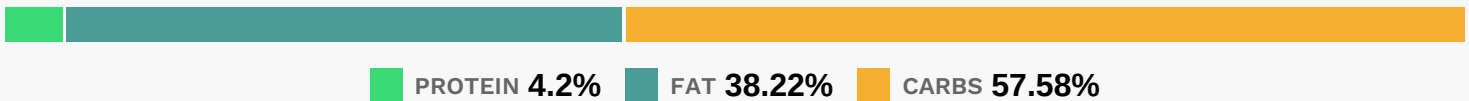
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in chocolate extract.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.

- ☐ Bake for 12 to 15 minutes. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely.
- ☐ To prepare frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar alternately with cream, beating at low speed until blended after each addition. Beat at high speed 2 minutes or until creamy. Makes about 5 cups.
- ☐ To prepare drizzle, cook butter and sugar in a 2-qt. heavy metal saucepan over high heat, stirring occasionally, until mixture is caramel-colored, about 4 to 5 minutes.
- ☐ Remove from heat, and slowly add cream, stirring constantly until blended. Return to heat, and bring to a boil; cook 1 to 2 minutes, stirring occasionally. Cool. Makes about 1 1/2 cups.
- ☐ Frost each cupcake with Mocha Frosting using metal tip no.
- ☐ Drizzle each cupcake with Caramel
- ☐ Drizzle; top each with about 1/8 tsp. sea salt and 1 espresso bean.

Nutrition Facts



Properties

Glycemic Index:16.97, Glycemic Load:25.41, Inflammation Score:-6, Nutrition Score:10.839130437245%

Flavonoids

Catechin: 4.06mg, Catechin: 4.06mg, Catechin: 4.06mg, Catechin: 4.06mg Epicatechin: 12.32mg, Epicatechin: 12.32mg, Epicatechin: 12.32mg, Epicatechin: 12.32mg Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg, Quercetin: 0.63mg

Nutrients (% of daily need)

Calories: 705.81kcal (35.29%), Fat: 30.92g (47.57%), Saturated Fat: 17.32g (108.26%), Carbohydrates: 104.82g (34.94%), Net Carbohydrates: 99.01g (36%), Sugar: 80.07g (88.97%), Cholesterol: 81.74mg (27.25%), Sodium: 489.53mg (21.28%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 350.02mg (116.67%), Protein: 7.65g (15.31%), Manganese: 0.58mg (29.21%), Copper: 0.51mg (25.32%), Fiber: 5.81g (23.25%), Magnesium: 80.95mg (20.24%), Phosphorus: 175.97mg (17.6%), Vitamin B2: 0.29mg (17.28%), Iron: 2.97mg (16.51%), Selenium: 10.72µg (15.32%), Vitamin A: 594.11IU (11.88%), Vitamin B1: 0.16mg (10.66%), Folate: 40.54µg (10.13%), Calcium: 87.09mg (8.71%), Zinc: 1.25mg (8.31%), Potassium: 284.4mg (8.13%), Vitamin B3: 1.46mg (7.31%), Vitamin E: 0.65mg (4.34%), Vitamin K: 4.33µg (4.12%), Vitamin B5: 0.34mg (3.43%), Vitamin B6: 0.05mg (2.6%), Vitamin D: 0.38µg (2.52%), Vitamin B12: 0.14µg (2.32%)