



Chipotle Dark Chocolate Cupcakes



Vegetarian



Vegan



Gluten Free



Dairy Free

READY IN



60 min.

SERVINGS



12

CALORIES



503 kcal

DESSERT

Ingredients

- ☐ 8 ounces vegan butter spread such as earth balance
- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 cup canola oil
- ☐ 0.5 teaspoon chipotle powder
- ☐ 0.5 cup cocoa powder
- ☐ 1 cup cocoa powder
- ☐ 1 chipotle chocolate bar dark cut into 12 large chunks
- ☐ 0.3 cup espresso grounds

- ☐ 1 cup flour mix gluten-free
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 8 cups powdered sugar
- ☐ 0.5 teaspoon sea salt
- ☐ 0.8 cup soy milk
- ☐ 1.3 cups soy milk
- ☐ 1 tablespoon vanilla extract
- ☐ 1 tablespoon vinegar
- ☐ 0.5 teaspoon xanthan gum

Equipment

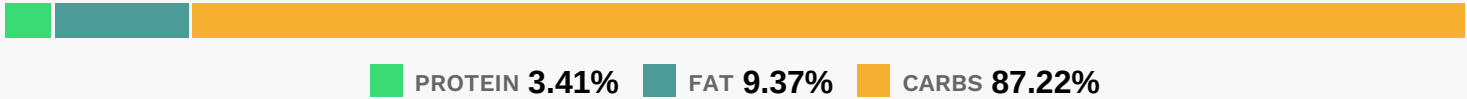
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ muffin liners
- ☐ muffin tray
- ☐ pastry bag

Directions

- ☐ For the cupcakes: Preheat the oven to 350 degrees F. Line a standard cupcake or muffin pan with 12 cupcake liners.
- ☐ In medium bowl, whisk together with an electric mixer or hand whisk the flour mix, granulated sugar, cocoa, baking powder, chipotle powder, cinnamon, salt and xanthan gum until well integrated.
- ☐ Add in the soy milk, oil, espresso, vanilla and vinegar, and mix until smooth.
- ☐ Fill the cupcake liners three-quarters-full with batter.
- ☐ Place 1 chunk of chipotle chocolate into the center of each cupcake and bake until baked through, 13 to 15 minutes. Cool the cupcakes completely.

- ☐
- For the buttercream: Whip the powdered sugar, cocoa, butter spread, soy milk and vanillawith an electric mixer until light and fluffy. Put into a pastry bag and cut 1/2–inch off the tip.
- ☐
- To assemble: Generously frost the top of each cupcake with the chocolate buttercream frosting.

Nutrition Facts



Properties

Glycemic Index:25.58, Glycemic Load:9.4, Inflammation Score:-4, Nutrition Score:8.8565218344979%

Flavonoids

Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg, Catechin: 6.97mg Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg, Epicatechin: 21.12mg Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg, Quercetin: 1.08mg

Nutrients (% of daily need)

Calories: 502.84kcal (25.14%), Fat: 5.58g (8.58%), Saturated Fat: 1.67g (10.46%), Carbohydrates: 116.74g (38.91%), Net Carbohydrates: 110.88g (40.32%), Sugar: 99.61g (110.68%), Cholesterol: 0.07mg (0.02%), Sodium: 164.98mg (7.17%), Alcohol: 0.37g (100%), Alcohol %: 0.25% (100%), Caffeine: 37.01mg (12.34%), Protein: 4.56g (9.12%), Manganese: 0.54mg (27.16%), Copper: 0.52mg (26.16%), Fiber: 5.86g (23.45%), Magnesium: 64.06mg (16.02%), Iron: 2.51mg (13.93%), Calcium: 101.82mg (10.18%), Phosphorus: 96.01mg (9.6%), Vitamin E: 1.39mg (9.24%), Vitamin B3: 1.84mg (9.2%), Vitamin B2: 0.14mg (8.1%), Potassium: 264.35mg (7.55%), Vitamin B12: 0.43µg (7.19%), Zinc: 0.93mg (6.22%), Vitamin B6: 0.11mg (5.72%), Selenium: 3.26µg (4.65%), Folate: 16.29µg (4.07%), Vitamin A: 184.6IU (3.69%), Vitamin C: 2.96mg (3.59%), Vitamin D: 0.47µg (3.15%), Vitamin B1: 0.04mg (2.38%), Vitamin K: 2.06µg (1.96%)