



## Chocolate Almond Cupcakes

READY IN



44 min.

SERVINGS



25

CALORIES



217 kcal

DESSERT

### Ingredients

- 7 ounce almond paste ()
- 2.3 ounce almonds toasted sliced
- 18.3 ounce devil's food cake mix plain
- 1.5 cups buttermilk
- 25 servings chocolate almond glaze
- 3 large eggs
- 2 tablespoons cocoa unsweetened
- 0.5 cup vegetable oil

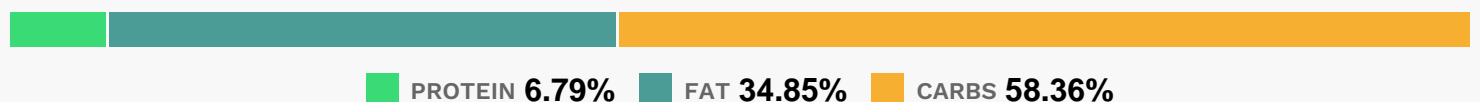
## Equipment

- bowl
- oven
- mixing bowl
- hand mixer
- spatula
- muffin liners

## Directions

- Preheat oven to 350
- Insert paper liners into 20 muffin cups; set aside.
- Crumble almond paste into a medium-size mixing bowl. Reserve 2 tablespoons toasted almonds, and toss remaining almonds with paste.
- In a separate bowl, beat cake mix and next 4 ingredients at low speed with an electric mixer 30 seconds or until combined. Scrape sides of bowl with spatula, and beat at medium speed 1 1/2 to 2 minutes or until batter is smooth and thickened. Stir 3/4 cup batter into almond paste mixture.
- Spoon about 2 tablespoons remaining batter into each cupcake liner. Top each with a tablespoonful of almond paste mixture. Top evenly with remaining batter (about 2 tablespoons per liner).
- Bake at 350 for 19 to 23 minutes or until a wooden pick inserted in center comes out clean.
- Let cool in pans on wire racks 5 minutes.
- Remove from pans, and let cool at least 15 minutes.
- Drizzle Chocolate Almond Glaze evenly over cupcakes. Gently press reserved almonds into warm glaze. Store at room temperature in an airtight container up to 3 days, up to a week in refrigerator, or (unglazed) up to 6 months in freezer.

## Nutrition Facts



## Properties

Glycemic Index:1.64, Glycemic Load:0.24, Inflammation Score:-2, Nutrition Score:5.2447825466971%

## Flavonoids

Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg, Cyanidin: 0.06mg Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg, Catechin: 0.29mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.8mg, Epicatechin: 0.8mg, Epicatechin: 0.8mg, Epicatechin: 0.8mg Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg, Isorhamnetin: 0.07mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg, Quercetin: 0.05mg

## Nutrients (% of daily need)

Calories: 216.98kcal (10.85%), Fat: 8.75g (13.47%), Saturated Fat: 1.65g (10.3%), Carbohydrates: 32.98g (10.99%), Net Carbohydrates: 31.63g (11.5%), Sugar: 23.71g (26.34%), Cholesterol: 24.05mg (8.02%), Sodium: 196.1mg (8.53%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 3.2mg (1.07%), Protein: 3.84g (7.68%), Vitamin E: 2.1mg (14%), Phosphorus: 117.64mg (11.76%), Manganese: 0.19mg (9.61%), Vitamin B2: 0.16mg (9.12%), Copper: 0.17mg (8.45%), Selenium: 5.59µg (7.98%), Magnesium: 31.39mg (7.85%), Calcium: 74.54mg (7.45%), Iron: 1.32mg (7.35%), Folate: 23.57µg (5.89%), Fiber: 1.34g (5.38%), Potassium: 150.22mg (4.29%), Vitamin B1: 0.06mg (3.82%), Zinc: 0.53mg (3.54%), Vitamin B3: 0.57mg (2.84%), Vitamin K: 2.46µg (2.34%), Vitamin B12: 0.13µg (2.12%), Vitamin D: 0.31µg (2.05%), Vitamin B5: 0.2mg (2.04%), Vitamin B6: 0.03mg (1.56%), Vitamin A: 58.91IU (1.18%)