



## Chocolate Candy Cupcakes

READY IN



100 min.

SERVINGS



18

CALORIES



277 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon baking soda
- ☐ 0.3 cup brown sugar packed
- ☐ 0.3 cup butter
- ☐ 1 cup buttermilk
- ☐ 4.1 oz chocolate-covered peanuts finely chopped
- ☐ 6 oz cream cheese softened
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup granulated sugar

- ☐ 3 tablespoons milk
- ☐ 1.5 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup vegetable oil

## Equipment

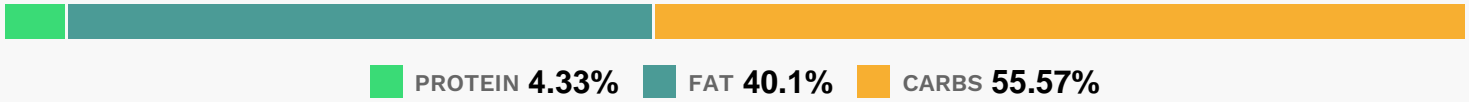
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ muffin liners

## Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cups in each of 18 regular-size muffin cups. In small bowl, beat cream cheese, 2 tablespoons powdered sugar and the egg with electric mixer on medium speed until smooth. With spoon, stir in 2 chopped candy bars; set aside.
- ☐ In large bowl, mix flour, granulated sugar, cocoa, baking soda and salt.
- ☐ Add buttermilk, oil and vanilla; beat 2 minutes with mixer on medium speed. Divide batter evenly among muffin cups, filling each half full. Spoon 1 tablespoon cream cheese mixture in center of batter in each cup.
- ☐ Bake 23 to 30 minutes or until cream cheese mixture is light golden brown. Cool in pans 15 minutes. (Cupcakes will sink slightly in center.)
- ☐ Remove cupcakes from muffin cups. Cool completely, about 30 minutes.
- ☐ Meanwhile, in 1 1/2-quart saucepan, cook brown sugar and butter over medium heat just until mixture boils, stirring frequently.

- ☐ Remove from heat. Stir in milk. Cool 30 minutes. With spoon, beat 1 1/2 cups powdered sugar into brown sugar mixture until spreading consistency, adding 1 tablespoon additional powdered sugar at a time if necessary.
- ☐ Frost cooled cupcakes.
- ☐ Sprinkle with chopped candy bar.

## Nutrition Facts



## Properties

Glycemic Index:13.39, Glycemic Load:13.89, Inflammation Score:-3, Nutrition Score:4.4365217438697%

## Flavonoids

Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg Epicatechin: 3.13mg, Epicatechin: 3.13mg, Epicatechin: 3.13mg, Epicatechin: 3.13mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

## Nutrients (% of daily need)

Calories: 277.03kcal (13.85%), Fat: 12.75g (19.61%), Saturated Fat: 4.42g (27.62%), Carbohydrates: 39.75g (13.25%), Net Carbohydrates: 38.67g (14.06%), Sugar: 30.1g (33.44%), Cholesterol: 20.6mg (6.87%), Sodium: 217.49mg (9.46%), Alcohol: 0.08g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.32mg (1.44%), Protein: 3.1g (6.2%), Selenium: 6.21µg (8.87%), Manganese: 0.16mg (8.1%), Vitamin B2: 0.13mg (7.7%), Vitamin K: 8µg (7.62%), Vitamin B1: 0.1mg (6.65%), Vitamin A: 322.46IU (6.45%), Phosphorus: 62.22mg (6.22%), Folate: 22.84µg (5.71%), Copper: 0.11mg (5.51%), Iron: 0.92mg (5.09%), Calcium: 43.07mg (4.31%), Fiber: 1.07g (4.29%), Magnesium: 16.47mg (4.12%), Vitamin E: 0.6mg (4.03%), Vitamin B3: 0.71mg (3.54%), Potassium: 114.41mg (3.27%), Zinc: 0.41mg (2.71%), Vitamin B12: 0.15µg (2.43%), Vitamin B5: 0.23mg (2.27%), Vitamin D: 0.25µg (1.66%), Vitamin B6: 0.03mg (1.46%)