



Chocolate Cheesecake Cupcakes with Ganache Frosting

READY IN



40 min.

SERVINGS



12

CALORIES



308 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 6 tablespoons butter softened
- 3 ounces cream cheese softened
- 1 eggs at room temperature
- 1 cup flour all-purpose
- 0.5 cup heavy cream
- 0.5 teaspoon espresso powder instant
- 0.7 cup milk at room temperature

- 0.5 teaspoon salt
- 0.8 cup semi chocolate chips
- 2 tablespoons semi chocolate chips mini
- 0.8 cup sugar
- 0.5 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 2 tablespoons walnuts chopped

Equipment

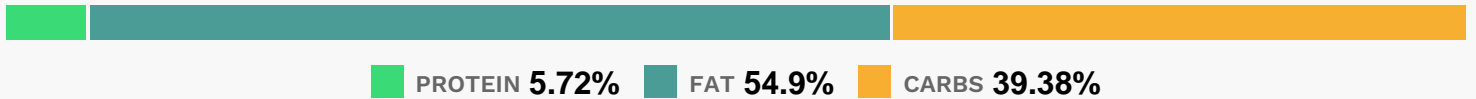
- bowl
- frying pan
- oven
- whisk
- pot
- blender
- muffin liners

Directions

- Place rack in the middle of oven and preheat to 350 degrees F. Line 12 muffin cups with cupcake papers.
- In a medium bowl, sift together the flour, cocoa powder, baking powder, and salt, and set aside. Using a mixer, cream the butter and 3/4 cup sugar until pale yellow, about 1 minute.
- Add the egg and stir until just combined. Gently add half of the flour mixture and stir until just incorporated.
- Mix in the milk.
- Add the remaining flour mixture and stir until combined. Set aside.
- In a small bowl, mix together the cream cheese, 2 tablespoons sugar, and vanilla. Stir in the chocolate chips and walnuts.
- Fill prepared cupcake liners with enough chocolate batter to just cover the bottom.

- Add a dollop of the cream cheese filling to each, then top with remaining batter (cream cheese filling should not be visible).
- Bake for 20 minutes.
- Let cupcakes stand in the pan for 3 minutes and then remove and allow to cool completely on a rack.
- Dip each cupcake into the ganache, forming an even layer of frosting.
- Place in the refrigerator to set, about 15 minutes.
- Place a heat-proof bowl over a pot of simmering water, and whisk together the chocolate, cream, and espresso powder (if using). Continue whisking until chocolate is melted and the mixture is thick, about 4 minutes.
- Remove from heat and let stand for 5 minutes.

Nutrition Facts



Properties

Glycemic Index:31.01, Glycemic Load:14.93, Inflammation Score:-5, Nutrition Score:7.3413043375248%

Flavonoids

Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg, Cyanidin: 0.05mg Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 307.89kcal (15.39%), Fat: 19.45g (29.93%), Saturated Fat: 11.1g (69.42%), Carbohydrates: 31.39g (10.46%), Net Carbohydrates: 28.58g (10.39%), Sugar: 18.91g (21.01%), Cholesterol: 49.5mg (16.5%), Sodium: 215.06mg (9.35%), Alcohol: 0.11g (100%), Alcohol %: 0.17% (100%), Caffeine: 21.34mg (7.11%), Protein: 4.56g (9.12%), Manganese: 0.45mg (22.59%), Copper: 0.35mg (17.74%), Magnesium: 50.75mg (12.69%), Phosphorus: 122.39mg (12.24%), Fiber: 2.82g (11.27%), Iron: 2.03mg (11.26%), Selenium: 7.72µg (11.03%), Vitamin A: 464.84IU (9.3%), Vitamin B2: 0.14mg (8.52%), Vitamin B1: 0.11mg (7.18%), Calcium: 69.98mg (7%), Folate: 24.81µg (6.2%), Zinc: 0.9mg (6.02%), Potassium: 198.88mg (5.68%), Vitamin B3: 0.87mg (4.36%), Vitamin E: 0.46mg (3.08%), Vitamin B12: 0.17µg (2.9%), Vitamin B5: 0.29mg (2.86%), Vitamin D: 0.38µg (2.54%), Vitamin B6: 0.04mg (2.23%), Vitamin K: 2.16µg (2.06%)