



## Chocolate Cherry Cola Cupcakes with Red Licorice Filling and Marshmallow Frosting

 Vegetarian

READY IN



42 min.

SERVINGS



24

CALORIES



253 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 1.5 teaspoons baking soda
- 0.5 cup canola oil
- 0.8 cup cocoa powder
- 1 cup cherry cola warmed for 1 minute
- 3 teaspoons cherry cola
- 0.3 cup cornstarch

- 0.8 teaspoon cream of tartar
- 8 egg whites
- 4 egg yolks slightly beaten
- 2 large eggs
- 1.8 cups flour all-purpose
- 1.5 cups granulated sugar
- 2 cups granulated sugar
- 1 cup half-and-half
- 5 ounces licorice red ( 10 jumbo pieces) (recommended: Vines)
- 0.8 cup powdered sugar
- 0.3 teaspoon salt
- 1 teaspoon salt
- 1 tablespoon vanilla extract pure
- 1 teaspoon vanilla extract pure
- 2 cups water
- 2 cups yogurt-covered pretzels crushed

## Equipment

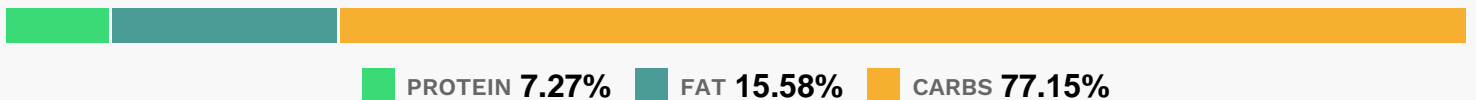
- bowl
- sauce pan
- oven
- whisk
- wire rack
- hand mixer
- muffin liners

## Directions

- Preheat the oven to 350 degrees F. Line 2 regular size cupcake pans with cupcake liners.

- In a large bowl using an electric mixer on low speed, combine the sugar, flour, cocoa, baking powder, baking soda, and salt.
- Add the eggs, half-and-half, oil, and vanilla and beat on medium speed for 2 minutes. Stir in the warmed cherry cola until fully combined.
- Fill the cupcake liners three-quarters full with batter and bake until the cupcakes spring back when touched with your finger, 10 to 15 minutes.
- Let cool in the pans for a few minutes, and then remove to a wire rack to cool completely.
- Fill each of the cupcakes with Red Licorice Filling.
- Sprinkle the crushed yogurt covered pretzels on top. Top with Marshmallow Frosting and drizzle with Cherry Cola Glaze.
- Tear the licorice into 1 inch pieces and place in a saucepan with the water over medium heat until it comes to a boil.
- Remove from the heat and let cool.
- Whisk in the sugar, cornstarch, salt, and egg yolks. Cook over medium heat, whisking constantly, until thick and bubbly. Continue to cook for 1 minute, and then remove from the heat. Cool to room temperature.
- Place the egg whites, sugar, and cream of tartar in a heat-safe bowl over a saucepan with boiling water.
- Whisk constantly over the heat for 1 to 3 minutes. Once the sugar has dissolved, remove from the heat and beat with an electric mixer on high until stiff peaks have formed, 5 to 7 minutes. Stir in the vanilla extract.
- Add the cherry cola, 1 teaspoon at a time, to the powdered sugar until it has a good consistency to drizzle on cupcakes.

## Nutrition Facts



## Properties

Glycemic Index:18.84, Glycemic Load:26.27, Inflammation Score:-2, Nutrition Score:4.7860869655143%

## Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin:

0.27mg

## Nutrients (% of daily need)

Calories: 252.95kcal (12.65%), Fat: 4.52g (6.95%), Saturated Fat: 1.85g (11.59%), Carbohydrates: 50.35g (16.78%), Net Carbohydrates: 49.1g (17.85%), Sugar: 37.71g (41.9%), Cholesterol: 54.08mg (18.03%), Sodium: 261.22mg (11.36%), Alcohol: 0.24g (100%), Alcohol %: 0.23% (100%), Caffeine: 7.02mg (2.34%), Protein: 4.74g (9.49%), Selenium: 9.45µg (13.5%), Vitamin B2: 0.19mg (10.93%), Manganese: 0.17mg (8.73%), Phosphorus: 86.74mg (8.67%), Copper: 0.13mg (6.62%), Folate: 26.01µg (6.5%), Calcium: 63.21mg (6.32%), Vitamin B1: 0.09mg (6%), Iron: 1.04mg (5.79%), Magnesium: 21.02mg (5.25%), Fiber: 1.25g (5.01%), Potassium: 138.38mg (3.95%), Zinc: 0.54mg (3.61%), Vitamin B12: 0.2µg (3.32%), Vitamin B5: 0.33mg (3.28%), Vitamin B3: 0.64mg (3.2%), Vitamin A: 121.67IU (2.43%), Vitamin E: 0.33mg (2.2%), Vitamin B6: 0.04mg (1.85%), Vitamin D: 0.27µg (1.77%)