



## Chocolate Chip Cupcakes

READY IN



45 min.

SERVINGS



36

CALORIES



102 kcal

DESSERT

### Ingredients

- 0.5 teaspoon baking soda
- 0.3 cup firmly brown sugar light packed
- 0.5 cup firmly brown sugar light packed
- 0.5 cup butter softened
- 1 large eggs
- 1 cup flour all-purpose
- 0.1 teaspoon salt
- 0.5 teaspoon salt
- 6 ounces semisweet chocolate morsels

- 0.3 cup sugar
- 1 teaspoon vanilla extract divided
- 0.5 cup walnuts coarsely chopped

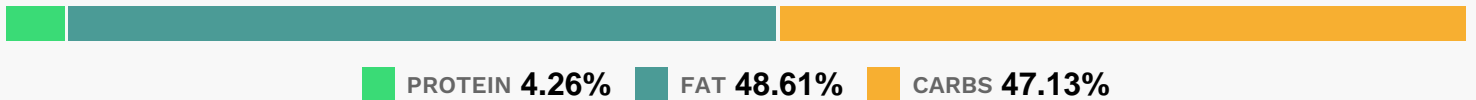
## Equipment

- oven
- hand mixer

## Directions

- Beat first 3 ingredients at medium speed with an electric mixer until blended; stir in chocolate morsels, walnuts, and 1/2 teaspoon vanilla. Set aside.
- Beat remaining 1/2 teaspoon vanilla, butter, sugar, and 1/3 cup brown sugar until creamy.
- Add egg, and beat until blended.
- Combine flour, soda, and 1/2 teaspoon salt; stir into butter mixture.
- Place paper baking cups into miniature (1 3/4-inch) muffin pans, and coat with cooking spray; spoon 1 1/2 teaspoons batter into each cup.
- Bake at 350 for 12 minutes. Spoon morsel mixture over cupcakes, and bake 10 more minutes.

## Nutrition Facts



## Properties

Glycemic Index:5.97, Glycemic Load:3.23, Inflammation Score:-1, Nutrition Score:1.8765217311194%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg

## Nutrients (% of daily need)

Calories: 102.02kcal (5.1%), Fat: 5.6g (8.61%), Saturated Fat: 2.81g (17.56%), Carbohydrates: 12.22g (4.07%), Net Carbohydrates: 11.63g (4.23%), Sugar: 8.6g (9.55%), Cholesterol: 12.23mg (4.08%), Sodium: 79.85mg (3.47%), Alcohol: 0.04g (100%), Alcohol %: 0.22% (100%), Caffeine: 4.06mg (1.35%), Protein: 1.1g (2.21%), Manganese: 0.15mg (7.29%), Copper: 0.09mg (4.67%), Iron: 0.57mg (3.16%), Selenium: 2.18µg (3.12%), Magnesium: 12.35mg (3.09%), Phosphorus: 25.37mg (2.54%), Vitamin B1: 0.04mg (2.34%), Fiber: 0.58g (2.32%), Folate: 8.74µg (2.19%), Vitamin A:

88.98IU (1.78%), Vitamin B2: 0.03mg (1.75%), Zinc: 0.22mg (1.48%), Vitamin B3: 0.27mg (1.36%), Potassium:  
47.33mg (1.35%), Calcium: 10.86mg (1.09%)