



## Chocolate-Chocolate Chunk Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



410 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1.5 cups chocolate chunks
- ☐ 1 teaspoon chocolate extract
- ☐ 1 cup dutch-processed cocoa powder
- ☐ 4 large eggs
- ☐ 1 cups baking mix

- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 2 cups caster sugar
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 2 cups water boiling
- ☐ 2.8 cups flour all-purpose
- ☐ 0.3 cup whipping cream

## Equipment

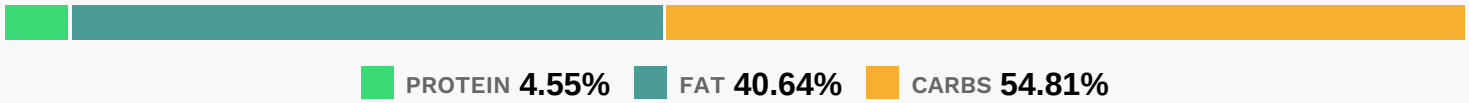
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in chocolate extract.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely.
- ☐ To prepare Chocolate Frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Makes 3 cups.

Frost each cupcake with Chocolate Frosting using metal tip no. 2D. Top each with about 1 Tbsp. chocolate chunks.

Nutrition Facts



Properties

Glycemic Index:14.05, Glycemic Load:19.59, Inflammation Score:-5, Nutrition Score:8.0556521017266%

Flavonoids

Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 409.96kcal (20.5%), Fat: 19.26g (29.63%), Saturated Fat: 11.31g (70.68%), Carbohydrates: 58.45g (19.48%), Net Carbohydrates: 55.12g (20.04%), Sugar: 39.87g (44.3%), Cholesterol: 65.98mg (21.99%), Sodium: 295.59mg (12.85%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 21.5mg (7.17%), Protein: 4.85g (9.7%), Manganese: 0.47mg (23.28%), Copper: 0.38mg (18.84%), Selenium: 9.91µg (14.15%), Phosphorus: 137.27mg (13.73%), Iron: 2.41mg (13.4%), Fiber: 3.33g (13.32%), Magnesium: 51.68mg (12.92%), Vitamin B1: 0.15mg (10.23%), Vitamin B2: 0.17mg (9.8%), Folate: 38.66µg (9.66%), Vitamin A: 453.65IU (9.07%), Vitamin B3: 1.29mg (6.47%), Zinc: 0.91mg (6.08%), Potassium: 184.22mg (5.26%), Calcium: 45.6mg (4.56%), Vitamin E: 0.53mg (3.53%), Vitamin B5: 0.3mg (3.04%), Vitamin B12: 0.14µg (2.37%), Vitamin K: 2.39µg (2.28%), Vitamin B6: 0.04mg (1.79%), Vitamin D: 0.22µg (1.46%)