



## Chocolate-Chocolate Cupcakes With White Frosting

READY IN



15 min.

SERVINGS



100

CALORIES



39 kcal

DESSERT

### Ingredients

- 0.5 teaspoon double-acting baking powder
- 3 large eggs at room temperature
- 0.8 cup flour all-purpose
- 1.5 cups milk chocolate morsels
- 0.5 teaspoon salt
- 0.5 cup heavy whipping cream sour
- 1 cup sugar
- 0.5 cup butter unsalted softened

- 0.8 cup cocoa unsweetened
- 1 teaspoon vanilla extract

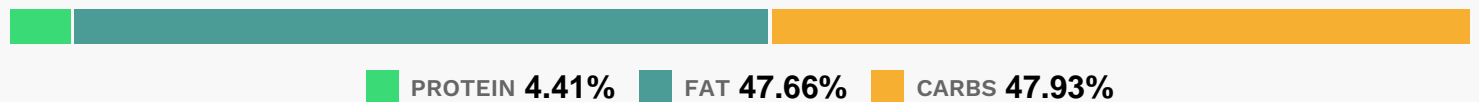
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- muffin tray

## Directions

- Sift together cocoa and next 3 ingredients in a medium bowl; set aside.
- Beat butter and sugar at medium speed with an electric mixer until light and fluffy.
- Add eggs, 1 at a time, beating until well blended after each addition. Stir in vanilla.
- Add cocoa mixture to butter mixture alternately with sour cream, beginning and ending with cocoa mixture. Beat at low speed until blended after each addition. Stir in morsels.
- Place 12 paper baking cups in a muffin pan; spoon batter evenly into cups, filling completely full.
- Bake at 350 for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pan 5 minutes; transfer to a wire rack, and cool 30 minutes or until completely cool.
- Spread cupcakes evenly with White Frosting.

## Nutrition Facts



## Properties

Glycemic Index:2.37, Glycemic Load:1.92, Inflammation Score:-1, Nutrition Score:0.65391304222462%

## Flavonoids

Catechin: 0.42mg, Catechin: 0.42mg, Catechin: 0.42mg, Catechin: 0.42mg Epicatechin: 1.27mg, Epicatechin: 1.27mg, Epicatechin: 1.27mg, Epicatechin: 1.27mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

## **Nutrients (% of daily need)**

Calories: 38.77kcal (1.94%), Fat: 2.16g (3.33%), Saturated Fat: 1.28g (8.01%), Carbohydrates: 4.89g (1.63%), Net Carbohydrates: 4.63g (1.68%), Sugar: 3.6g (4%), Cholesterol: 8.7mg (2.9%), Sodium: 16.54mg (0.72%), Alcohol: 0.01g (100%), Alcohol %: 0.17% (100%), Protein: 0.45g (0.9%), Manganese: 0.03mg (1.6%), Copper: 0.03mg (1.37%), Selenium: 0.94µg (1.34%), Fiber: 0.26g (1.06%), Phosphorus: 10.3mg (1.03%)