



## Chocolate Cupcakes with Caramel Frosting

 Vegetarian

READY IN



100 min.

SERVINGS



15

CALORIES



355 kcal

DESSERT

### Ingredients

- 2 teaspoons baking soda
- 0.8 cup brown sugar packed
- 0.3 cup butter melted
- 1.8 cups confectioners' sugar
- 2 cups flour all-purpose
- 2 tablespoons grape jelly
- 0.3 cup half-and-half cream
- 1 cup mayonnaise

- 0.3 cup cocoa powder unsweetened
- 0.5 teaspoon vanilla extract
- 1 cup water
- 1 cup sugar white

## Equipment

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

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease 15 muffin cups or line with paper baking cups.
- In a large bowl, stir together the white sugar, flour, cocoa, and baking soda. Make a well in the center, and pour in the water, grape jelly, mayonnaise, and 1 teaspoon of vanilla.
- Mix just until blended. Spoon the batter into the prepared cups, dividing evenly.
- Bake in the preheated oven until the tops spring back when lightly pressed, 20 to 25 minutes. Cool in the pan set over a wire rack. When cool, arrange the cupcakes on a serving platter.
- Make the frosting while the cupcakes cool.
- Combine the butter, half-and-half and brown sugar in a medium saucepan. Bring to a boil, stirring frequently.
- Remove from the heat and stir in the confectioners' sugar and vanilla. Set the pan over a bowl of ice water and whisk or beat with an electric mixer until fluffy. Frost cupcakes when they are completely cool.

## Nutrition Facts

PROTEIN 2.62% FAT 37.95% CARBS 59.43%

## Properties

Glycemic Index:20.01, Glycemic Load:19.55, Inflammation Score:-2, Nutrition Score:4.7286956459284%

## Flavonoids

Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg, Catechin: 0.93mg Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg, Epicatechin: 2.82mg Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg, Quercetin: 0.14mg

## Nutrients (% of daily need)

Calories: 355.04kcal (17.75%), Fat: 15.26g (23.48%), Saturated Fat: 4.21g (26.32%), Carbohydrates: 53.76g (17.92%), Net Carbohydrates: 52.75g (19.18%), Sugar: 39.36g (43.73%), Cholesterol: 16.29mg (5.43%), Sodium: 274.14mg (11.92%), Alcohol: 0.05g (100%), Alcohol %: 0.06% (100%), Caffeine: 3.3mg (1.1%), Protein: 2.37g (4.74%), Vitamin K: 24.76µg (23.58%), Selenium: 6.76µg (9.66%), Vitamin B1: 0.14mg (9.05%), Manganese: 0.18mg (8.96%), Folate: 32.38µg (8.1%), Vitamin B2: 0.11mg (6.33%), Iron: 1.11mg (6.19%), Vitamin B3: 1.04mg (5.18%), Copper: 0.09mg (4.7%), Vitamin E: 0.61mg (4.04%), Fiber: 1.01g (4.04%), Phosphorus: 38.63mg (3.86%), Magnesium: 12.85mg (3.21%), Vitamin A: 123.29IU (2.47%), Calcium: 22.62mg (2.26%), Potassium: 68.04mg (1.94%), Zinc: 0.27mg (1.8%), Vitamin B5: 0.14mg (1.37%)