



Chocolate Cupcakes with Coffee Cream Filling

READY IN



85 min.

SERVINGS



24

CALORIES



508 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 1.5 teaspoons baking soda
- 0.5 cup butter softened
- 24 servings chocolate covered coffee beans for garnish, optional
- 0.3 cup coffee-flavored liqueur
- 3 cups confectioners' sugar
- 3 ounce cream cheese softened
- 3 large eggs
- 2.3 cups flour all-purpose

- 0.5 teaspoon salt
- 8 ounce cup heavy whipping cream sour
- 0.3 cup strong coffee decoction brewed
- 1 cup strong coffee decoction cooled brewed
- 2 cups sugar
- 0.8 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 1 cup vegetable oil
- 8 ounce non-dairy whipped topping frozen thawed chocolate flavored

Equipment

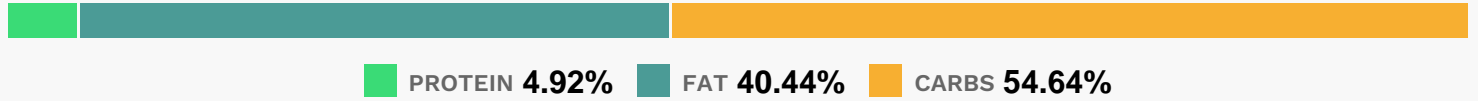
- bowl
- oven
- whisk
- hand mixer
- muffin liners

Directions

- Preheat the oven to 350 degrees F. Line muffin pans with paper liners and set aside.
- In a large bowl, whisk flour, sugar, cocoa powder, baking soda, baking powder, and salt.
- Add oil, coffee, and eggs. Beat at medium speed with an electric mixer until smooth.
- Mix in the sour cream and vanilla.
- Spoon the batter evenly into prepared muffin cups, filling each 2/3 full.
- Bake until a tester inserted in center comes out clean, for 16 to 18 minutes.
- Let them cool in pans on wire racks for 5 minutes.
- Remove from the pans and cool completely on wire racks.
- Spoon Coffee Cream Filling into a squeeze bottle with a long narrow tip. Insert the tip into the top of cupcake and squeeze about 1 tablespoon of filling into center of each cupcake.

- Spread the Coffee Butter cream frosting evenly over the cupcakes and garnish with chocolate covered coffee beans, if desired.
- In a small bowl, whip the cream cheese at medium speed with an electric mixer until smooth. Slowly add the liqueur and fold in the whipped topping. Cover and chill.

Nutrition Facts



Properties

Glycemic Index:13.09, Glycemic Load:18.2, Inflammation Score:-4, Nutrition Score:8.0726086176608%

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 Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

Nutrients (% of daily need)

Calories: 507.61kcal (25.38%), Fat: 23.08g (35.51%), Saturated Fat: 11.88g (74.25%), Carbohydrates: 70.18g (23.39%), Net Carbohydrates: 65.87g (23.95%), Sugar: 52.27g (58.07%), Cholesterol: 47.96mg (15.99%), Sodium: 206.38mg (8.97%), Alcohol: 0.59g (100%), Alcohol %: 0.52% (100%), Caffeine: 346.72mg (115.57%), Protein: 6.31g (12.63%), Manganese: 0.41mg (20.7%), Copper: 0.35mg (17.72%), Fiber: 4.31g (17.24%), Magnesium: 62mg (15.5%), Vitamin B2: 0.25mg (14.65%), Phosphorus: 121.89mg (12.19%), Selenium: 8.52µg (12.16%), Iron: 2.17mg (12.03%), Calcium: 79.93mg (7.99%), Vitamin B1: 0.11mg (7.36%), Folate: 28µg (7%), Potassium: 232.96mg (6.66%), Vitamin K: 6.68µg (6.37%), Zinc: 0.94mg (6.28%), Vitamin A: 265.39IU (5.31%), Vitamin B3: 1.03mg (5.17%), Vitamin E: 0.54mg (3.6%), Vitamin B5: 0.29mg (2.86%), Vitamin B6: 0.04mg (2.11%), Vitamin B12: 0.11µg (1.84%)