



## Chocolate Cupcakes with Penuche Filling

READY IN



160 min.

SERVINGS



24

CALORIES



330 kcal

DESSERT

### Ingredients

- ☐ 1 Cups baker's chocolate
- ☐ 1 box chocolate cake mix
- ☐ 1 teaspoon vanilla
- ☐ 1 cup butter
- ☐ 2 cups brown sugar packed
- ☐ 0.5 cup milk
- ☐ 4 cups powdered sugar
- ☐ 1 oz baker's chocolate grated

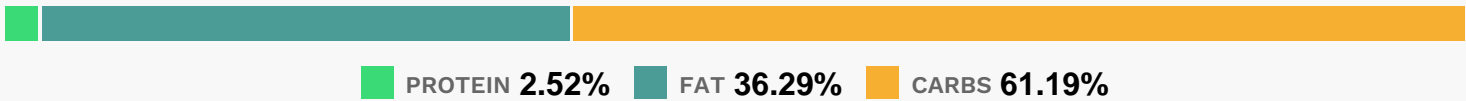
# Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners
- ☐ serrated knife

# Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place Reynolds Baking Cups in each of 24 regular-size muffin cups. Make and cool cupcakes as directed on box for 24 cupcakes--except add vanilla to batter.
- ☐ Meanwhile, in 2-quart saucepan, melt butter over medium heat. Stir in brown sugar.
- ☐ Heat to boiling, stirring constantly; reduce heat to low. Boil and stir 2 minutes. Stir in milk.
- ☐ Heat to boiling; remove from heat.
- ☐ Pour mixture into medium bowl; refrigerate 1 hour or until lukewarm, about 90°F.
- ☐ Beat powdered sugar into cooled brown sugar mixture with electric mixer on low speed until smooth. If filling becomes too stiff, stir in additional milk, 1 teaspoon at a time. If filling is too soft, cover; return to refrigerator 15 minutes to firm up.
- ☐ Remove Reynolds Baking Cups from cupcakes. Using serrated knife, cut each cupcake in half horizontally, being careful not to break either half.
- ☐ Place heaping 1 tablespoon filling on each cupcake base. Replace rounded cupcake tops. Pipe or spoon rounded 1 tablespoon frosting onto cupcake tops.
- ☐ Garnish with grated chocolate. Store in airtight container at room temperature.

# Nutrition Facts



# Properties

Glycemic Index:1.58, Glycemic Load:0.09, Inflammation Score:-4, Nutrition Score:4.8695652233842%

Flavonoids

Catechin: 4.3mg, Catechin: 4.3mg, Catechin: 4.3mg, Catechin: 4.3mg Epicatechin: 9.48mg, Epicatechin: 9.48mg, Epicatechin: 9.48mg, Epicatechin: 9.48mg

Nutrients (% of daily need)

Calories: 329.52kcal (16.48%), Fat: 14.08g (21.66%), Saturated Fat: 4.42g (27.64%), Carbohydrates: 53.42g (17.81%), Net Carbohydrates: 51.88g (18.87%), Sugar: 44.56g (49.52%), Cholesterol: 0.61mg (0.2%), Sodium: 246.78mg (10.73%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Caffeine: 7.32mg (2.44%), Protein: 2.2g (4.4%), Manganese: 0.33mg (16.58%), Copper: 0.3mg (14.91%), Iron: 2.11mg (11.75%), Phosphorus: 83.38mg (8.34%), Magnesium: 32.87mg (8.22%), Vitamin A: 347.1IU (6.94%), Fiber: 1.54g (6.16%), Calcium: 58.27mg (5.83%), Zinc: 0.82mg (5.44%), Selenium: 3.21µg (4.59%), Potassium: 151.48mg (4.33%), Vitamin E: 0.52mg (3.48%), Folate: 13.31µg (3.33%), Vitamin B1: 0.04mg (2.95%), Vitamin B2: 0.05mg (2.94%), Vitamin B3: 0.41mg (2.03%), Vitamin K: 1.35µg (1.28%), Vitamin B6: 0.02mg (1.02%)