



Chocolate Cupcakes with Salted Caramel Frosting and Chocolate Fudge Filling

READY IN



125 min.

SERVINGS



24

CALORIES



908 kcal

DESSERT

Ingredients

- 1.5 teaspoons baking soda
- 2.8 cups cake flour
- 0.5 cup individually wrapped caramels salted
- 4 large eggs
- 2.5 cups buttercream base frosting
- 1 cup granulated sugar
- 2.3 cups granulated sugar
- 0.8 cup heavy cream at room temperature

- 0.8 cup milk
- 1 cup milk
- 1 cup powdered sugar
- 2 pounds powdered sugar
- 4 cups powdered sugar
- 0.5 cup butter salted
- 0.5 cup butter salted
- 1 cup butter salted cut into 1/2-inch slices
- 3.5 tablespoons butter salted
- 0.5 teaspoon sea salt
- 1 teaspoon sea salt fine
- 2.3 cups shortening
- 0.5 cup cocoa powder unsweetened
- 0.8 cup cocoa powder unsweetened
- 1 tablespoon madagascar vanilla extract
- 1 teaspoon madagascar vanilla extract
- 2 tablespoons vegetable oil
- 0.5 cup water hot
- 0.8 cup water hot

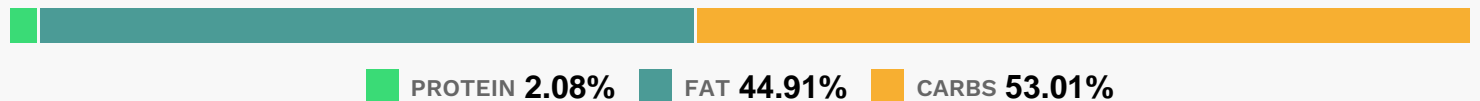
Equipment

- bowl
- frying pan
- oven
- whisk
- microwave
- muffin liners
- muffin tray

Directions

- For the chocolate cupcakes: Preheat the oven to 350 degrees F. Line a 24-cup muffin pan with cupcake liners.
- Cream the granulated sugar, butter and oil in a large bowl. Beat in the eggs, one at a time, until fluffy.
- Add the vanilla and blend well. Sift the flour, baking soda and sea salt and gradually add to the sugar mixture, alternating with the milk.
- Whisk the cocoa and water until smooth in a small bowl.
- Add to the mixture and continue beating until well blended.
- Fill each muffin cup three-quarters full with batter.
- Bake the cupcakes until baked through the center, about 15 minutes.
- Remove the cupcakes from the pan and cool on wire racks.
- For the chocolate fudge filling: Melt the butter in a microwave-safe bowl.
- Whisk the cocoa and water until smooth in a separate bowl.
- Whisk the cocoa mixture into the butter until blended and smooth.
- Whisk in the powdered sugar until fluffy.

Nutrition Facts



Properties

Glycemic Index:24.63, Glycemic Load:35.3, Inflammation Score:-4, Nutrition Score:7.2386955832658%

Flavonoids

Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg, Catechin: 2.9mg Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg, Epicatechin: 8.8mg Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg, Quercetin: 0.45mg

Nutrients (% of daily need)

Calories: 907.81kcal (45.39%), Fat: 46.55g (71.61%), Saturated Fat: 19.27g (120.44%), Carbohydrates: 123.61g (41.2%), Net Carbohydrates: 121.61g (44.22%), Sugar: 107.86g (119.84%), Cholesterol: 86.94mg (28.98%), Sodium: 428.7mg (18.64%), Alcohol: 0.24g (100%), Alcohol %: 0.14% (100%), Caffeine: 10.3mg (3.43%), Protein: 4.84g

(9.69%), Vitamin K: 17.4µg (16.57%), Vitamin E: 2.37mg (15.78%), Selenium: 10.31µg (14.73%), Manganese: 0.29mg (14.73%), Vitamin A: 709.26IU (14.19%), Vitamin B2: 0.2mg (12.04%), Copper: 0.21mg (10.63%), Phosphorus: 100.48mg (10.05%), Fiber: 2g (8%), Magnesium: 31.29mg (7.82%), Iron: 1.02mg (5.67%), Calcium: 53.51mg (5.35%), Vitamin B5: 0.48mg (4.85%), Zinc: 0.69mg (4.62%), Potassium: 154.12mg (4.4%), Vitamin B12: 0.23µg (3.88%), Folate: 13.08µg (3.27%), Vitamin D: 0.48µg (3.21%), Vitamin B1: 0.04mg (2.81%), Vitamin B6: 0.04mg (2.1%), Vitamin B3: 0.34mg (1.71%)