



Chocolate-Frosted Golden Cupcakes with Coconut

READY IN



45 min.

SERVINGS



12

CALORIES



452 kcal

DESSERT

Ingredients

- ☐ 1.3 teaspoons double-acting baking powder
- ☐ 4 ounces bittersweet chocolate finely chopped
- ☐ 1 tablespoon plus light
- ☐ 2 tablespoons cornstarch
- ☐ 2 eggs at room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup heavy cream

- ☐ 12 servings nonpareil candies mini for topping
- ☐ 0.5 cup milk at room temperature
- ☐ 0.1 teaspoon salt
- ☐ 12 servings coconut or shredded sweetened for topping
- ☐ 3 tablespoons butter unsalted
- ☐ 4 tablespoons butter unsalted melted
- ☐ 1.3 teaspoons vanilla extract pure
- ☐ 0.3 cup vegetable oil

Equipment

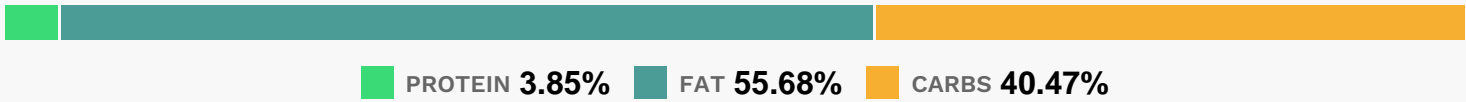
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ aluminum foil
- ☐ muffin tray

Directions

- ☐ Make the cake : Preheat the oven to 35
- ☐ Line a 12-cup muffin tin with paper or foil liners.
- ☐ In a medium bowl, whisk the flour with the cornstarch, baking powder and salt.
- ☐ In a large bowl, using a handheld electric mixer, beat the sugar with the eggs and vanilla extract at medium-high speed until smooth and thickened slightly, about 3 minutes.
- ☐ Add the butter and oil and beat until incorporated, scraping the bottom and side of the bowl.
- ☐ Add the dry ingredients and milk in 3 alternating batches, beating well between additions. Carefully pour the batter into the lined muffin tins, filling them about two-thirds full.

- ☐ Bake the cupcakes in the center of the oven for 20 to 23 minutes, until springy and a toothpick or cake tester inserted in the center comes out clean.
- ☐ Let the cupcakes cool slightly in the muffin tin, then transfer them to a wire rack to cool completely.
- ☐ Put the chopped chocolate in a heatproof medium bowl. In a small saucepan, heat the cream with the butter, corn syrup and salt until hot but not boiling. Immediately pour the mixture over the chocolate.
- ☐ Let stand for 5 minutes, then whisk until smooth.
- ☐ Let the frosting cool, whisking occasionally, until thick enough for dipping and glazing the cupcakes, about 30 minutes. For a frosting firm enough to spread, let stand for 1 hour.
- ☐ Frost the cooled cupcakes, top with the sweetened shredded coconut and mini nonpareil candies.

Nutrition Facts



Properties

Glycemic Index:24.51, Glycemic Load:15.03, Inflammation Score:-4, Nutrition Score:7.2586955946425%

Nutrients (% of daily need)

Calories: 451.9kcal (22.6%), Fat: 28.36g (43.63%), Saturated Fat: 16.58g (103.6%), Carbohydrates: 46.37g (15.46%), Net Carbohydrates: 44.24g (16.09%), Sugar: 34.1g (37.89%), Cholesterol: 60.08mg (20.03%), Sodium: 138.32mg (6.01%), Alcohol: 0.14g (100%), Alcohol %: 0.17% (100%), Caffeine: 8.13mg (2.71%), Protein: 4.42g (8.83%), Manganese: 0.57mg (28.63%), Selenium: 9.78µg (13.97%), Iron: 1.75mg (9.74%), Vitamin K: 10.05µg (9.57%), Copper: 0.19mg (9.48%), Phosphorus: 93.7mg (9.37%), Vitamin A: 444.25IU (8.89%), Fiber: 2.13g (8.52%), Calcium: 77.12mg (7.71%), Vitamin B2: 0.13mg (7.7%), Magnesium: 29.6mg (7.4%), Vitamin B1: 0.1mg (6.77%), Folate: 24.35µg (6.09%), Vitamin E: 0.85mg (5.7%), Zinc: 0.77mg (5.16%), Potassium: 153.04mg (4.37%), Vitamin B3: 0.79mg (3.97%), Vitamin B5: 0.37mg (3.67%), Vitamin D: 0.54µg (3.6%), Vitamin B6: 0.07mg (3.55%), Vitamin B12: 0.17µg (2.78%)