



## Chocolate fudge cupcakes

 Popular

READY IN



60 min.

SERVINGS



12

CALORIES



526 kcal

DESSERT

### Ingredients

- ☐ 200 g butter
- ☐ 200 g chocolate plain 70% fine
- ☐ 200 g brown sugar light soft
- ☐ 2 eggs beaten
- ☐ 1 tsp vanilla extract
- ☐ 250 g self-raising flour
- ☐ 200 g chocolate plain
- ☐ 100 ml double cream

- ☐ 50 g icing sugar
- ☐ 12 servings smarties

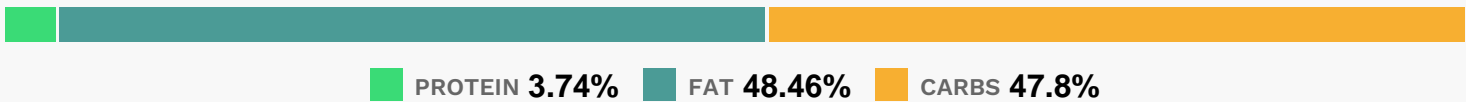
## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ muffin tray

## Directions

- ☐ Heat oven to 160C/140C fan/gas 3 and line a 12-hole muffin tin with cases. Gently melt the butter, chocolate, sugar and 100ml hot water together in a large saucepan, stirring occasionally, then set aside to cool a little while you weigh the other ingredients.
- ☐ Stir the eggs and vanilla into the chocolate mixture.
- ☐ Put the flour into a large mixing bowl, then stir in the chocolate mixture until smooth. Spoon into cases until just over three-quarters full (you may have a little mixture leftover), then set aside for 5 mins before putting on a low shelf in the oven and baking for 20-22 mins. Leave to cool.
- ☐ For the icing, melt the chocolate in a heatproof bowl over a pan of barely simmering water. Once melted, turn off the heat, stir in the double cream and sift in the icing sugar. When spreadable, top each cake with some and decorate with your favourite sprinkles and sweets.

## Nutrition Facts



## Properties

Glycemic Index:16.85, Glycemic Load:17.59, Inflammation Score:-4, Nutrition Score:6.2213043361578%

## Nutrients (% of daily need)

Calories: 525.55kcal (26.28%), Fat: 29.51g (45.39%), Saturated Fat: 17.95g (112.18%), Carbohydrates: 65.5g (21.83%), Net Carbohydrates: 63.16g (22.97%), Sugar: 46.89g (52.1%), Cholesterol: 72.59mg (24.2%), Sodium: 130.37mg (5.67%), Alcohol: 0.12g (100%), Alcohol %: 0.13% (100%), Caffeine: 22mg (7.33%), Protein: 5.12g (10.24%), Selenium: 12.1µg (17.28%), Manganese: 0.34mg (17.17%), Copper: 0.24mg (12.19%), Vitamin A: 579.75IU (11.59%), Magnesium: 46.22mg (11.55%), Fiber: 2.33g (9.33%), Phosphorus: 93.28mg (9.33%), Vitamin B2: 0.15mg (8.74%), Iron: 1.37mg (7.6%), Zinc: 0.81mg (5.42%), Vitamin E: 0.71mg (4.74%), Potassium: 162.35mg (4.64%), Calcium: 38.68mg (3.87%), Vitamin K: 3.62µg (3.45%), Folate: 12.32µg (3.08%), Vitamin B5: 0.29mg (2.89%), Vitamin B3: 0.47mg (2.35%), Vitamin B6: 0.04mg (2.24%), Vitamin B1: 0.03mg (1.92%), Vitamin D: 0.28µg (1.87%), Vitamin B12: 0.11µg (1.78%)