



Chocolate Ganache Cupcakes

READY IN



110 min.

SERVINGS



12

CALORIES



602 kcal

DESSERT

Ingredients

- ☐ 12 servings candied violets for decoration, optional
- ☐ 16 fluid ounces chocolate syrup (recommended: Hershey's)
- ☐ 4 extra large eggs at room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup heavy cream
- ☐ 1 teaspoon coffee granules instant
- ☐ 8 ounces semi chocolate chips good
- ☐ 1 cup sugar
- ☐ 0.3 pound butter unsalted at room temperature

☐ 1 tablespoon vanilla extract pure

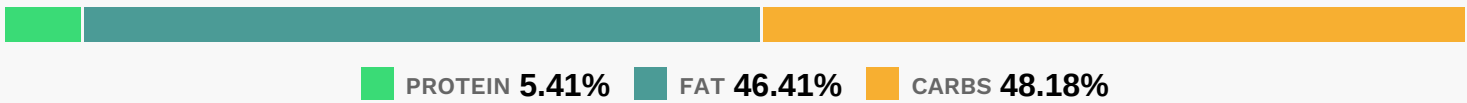
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ double boiler
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Watch how to make this recipe.
- ☐ Line muffin pans with 12 paper liners. Preheat the oven to 325 degrees F.
- ☐ Cream the butter and sugar in the bowl of an electric mixer fitted with the paddle attachment until light and fluffy.
- ☐ Add the eggs, 1 at a time.
- ☐ Mix in the chocolate syrup and vanilla.
- ☐ Add the flour and mix until just combined. Don't overbeat, or the cupcakes will be tough.
- ☐ Scoop the batter into the muffin cups and bake for 30 minutes, or until just set in the middle. Don't overbake!
- ☐ Let the cupcakes cool thoroughly in the pan.
- ☐ For the ganache, cook the heavy cream, chocolate chips, and instant coffee in the top of a double boiler over simmering water until smooth and warm, stirring occasionally.
- ☐ Dip the top of each cupcake in the ganache. Decorate with candied violets, if desired. Do not refrigerate.

Nutrition Facts



Properties

Glycemic Index:12.09, Glycemic Load:17.39, Inflammation Score:-5, Nutrition Score:9.3573914371107%

Nutrients (% of daily need)

Calories: 601.77kcal (30.09%), Fat: 31.03g (47.74%), Saturated Fat: 12.1g (75.65%), Carbohydrates: 72.48g (24.16%), Net Carbohydrates: 68.09g (24.76%), Sugar: 52.28g (58.09%), Cholesterol: 102.1mg (34.03%), Sodium: 186.16mg (8.09%), Alcohol: 0.37g (100%), Alcohol %: 0.31% (100%), Caffeine: 21.24mg (7.08%), Protein: 8.13g (16.26%), Manganese: 0.48mg (24.12%), Copper: 0.47mg (23.54%), Iron: 3.42mg (18.98%), Fiber: 4.38g (17.53%), Selenium: 11.9µg (17.01%), Magnesium: 64.71mg (16.18%), Phosphorus: 156.55mg (15.65%), Vitamin B2: 0.19mg (11.29%), Vitamin A: 492.18IU (9.84%), Zinc: 1.14mg (7.59%), Folate: 29.3µg (7.33%), Potassium: 248.96mg (7.11%), Vitamin B1: 0.1mg (6.76%), Calcium: 55.27mg (5.53%), Vitamin B3: 0.95mg (4.76%), Vitamin D: 0.67µg (4.49%), Vitamin B5: 0.43mg (4.3%), Vitamin E: 0.63mg (4.21%), Vitamin B12: 0.23µg (3.87%), Vitamin K: 2.63µg (2.5%), Vitamin B6: 0.05mg (2.46%)