



Chocolate Ganache Mini-Cakes

READY IN



115 min.

SERVINGS



60

CALORIES



66 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- 1 box duncan hines devil's food cake
- 0.7 cup raspberry jam
- 6 oz baker's chocolate dark chopped
- 0.7 cup whipping cream
- 1 tablespoon raspberry liqueur
- 1 serving raspberries fresh

Equipment

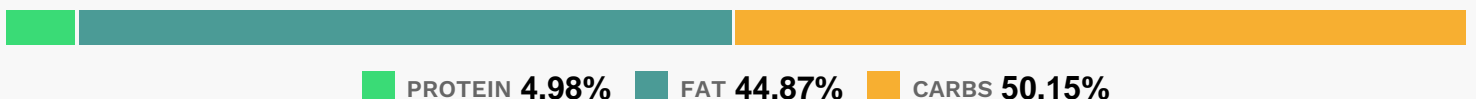
- bowl

- sauce pan
- oven
- toothpicks
- wooden spoon
- ziploc bags
- muffin liners

Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place miniature paper baking cup in each of 60 mini muffin cups. Make cake batter as directed on box. Fill muffin cups three-fourths full (about 1 heaping tablespoon batter each).
- Bake 10 to 15 minutes or until toothpick inserted in center comes out clean. Cool in pans 5 minutes.
- Remove from pans to cooling racks. Cool completely, about 30 minutes.
- Place chocolate in medium bowl. In 1-quart saucepan, heat whipping cream just to boiling; pour over chocolate.
- Let stand 3 to 5 minutes until chocolate is melted and smooth when stirred. Stir in liqueur.
- Let stand 15 minutes, stirring occasionally, until mixture coats a spoon.
- Meanwhile, by slowly spinning end of round handle of wooden spoon back and forth, make deep, 1/2-inch-wide indentation in center of top of each cupcake, not quite to bottom (wiggle end of spoon in cupcake to make opening large enough).
- Spoon jam into small resealable food-storage plastic bag; seal bag.
- Cut 3/8-inch tip off 1 corner of bag. Insert tip of bag into opening in each cupcake; squeeze bag to fill opening.
- Spoon about 1 teaspoon ganache onto each mini-cake.
- Garnish each with raspberry. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:1.35, Glycemic Load:1.42, Inflammation Score:-1, Nutrition Score:1.9060869505224%

Flavonoids

Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg, Cyanidin: 0.46mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Catechin: 1.84mg, Catechin: 1.84mg, Catechin: 1.84mg, Catechin: 1.84mg Epicatechin: 4.06mg, Epicatechin: 4.06mg, Epicatechin: 4.06mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 65.8kcal (3.29%), Fat: 3.57g (5.49%), Saturated Fat: 1.76g (11.01%), Carbohydrates: 8.98g (2.99%), Net Carbohydrates: 8.23g (2.99%), Sugar: 4.82g (5.35%), Cholesterol: 2.99mg (1%), Sodium: 62.03mg (2.7%), Alcohol: 0.06g (100%), Alcohol %: 0.47% (100%), Caffeine: 3.13mg (1.04%), Protein: 0.89g (1.78%), Manganese: 0.14mg (7.12%), Copper: 0.13mg (6.28%), Iron: 0.85mg (4.7%), Phosphorus: 33.34mg (3.33%), Magnesium: 13.22mg (3.3%), Fiber: 0.75g (3%), Zinc: 0.34mg (2.29%), Selenium: 1.28µg (1.83%), Calcium: 16.42mg (1.64%), Potassium: 54.3mg (1.55%), Folate: 5.99µg (1.5%), Vitamin B2: 0.02mg (1.33%), Vitamin B1: 0.02mg (1.19%)