



Chocolate Stout Cupcakes with Vanilla Bean Frosting

READY IN



75 min.

SERVINGS



24

CALORIES



133 kcal

DESSERT

Ingredients

- ☐ 1 box german chocolate
- ☐ 3 eggs
- ☐ 0.5 cup vegetable oil
- ☐ 0.8 cup porter
- ☐ 0.5 cup butter softened
- ☐ 4 cups powdered sugar
- ☐ 0.3 cup milk
- ☐ 1 vanilla pod

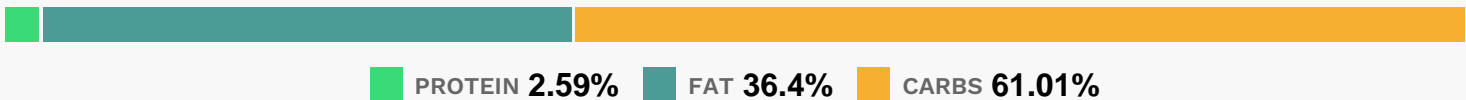
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cake mix, eggs, oil and beer with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- ☐ Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ In medium bowl, beat butter and powdered sugar with electric mixer on medium-low speed until combined. Gradually beat in milk.
- ☐ Cut vanilla bean in half and scrape out seeds. Discard bean; add seeds to frosting. Beat on medium speed until fluffy. Pipe or spread frosting on cupcakes.

Nutrition Facts



Properties

Glycemic Index:3.67, Glycemic Load:0.06, Inflammation Score:-1, Nutrition Score:0.91347825187056%

Nutrients (% of daily need)

Calories: 132.89kcal (6.64%), Fat: 5.42g (8.34%), Saturated Fat: 2.81g (17.57%), Carbohydrates: 20.44g (6.81%), Net Carbohydrates: 20.44g (7.43%), Sugar: 19.77g (21.96%), Cholesterol: 31.03mg (10.34%), Sodium: 39.91mg (1.74%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 0.87g (1.74%), Vitamin A: 153.37IU (3.07%), Selenium: 1.92µg (2.74%), Vitamin B2: 0.04mg (2.07%), Vitamin K: 2.03µg (1.93%), Vitamin E: 0.24mg (1.62%), Phosphorus: 15.45mg

(1.54%), Vitamin B12: 0.08µg (1.25%), Vitamin B5: 0.1mg (1.02%)