



Chocolate Tangerine Cannoli Cupcakes

READY IN

ready

115 min.

SERVINGS

servings

24

CALORIES

calories

427 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons baking soda
- ☐ 1 stick butter
- ☐ 0.5 cup chocolate chips
- ☐ 1.3 cups chocolate chips
- ☐ 0.3 cup cocoa powder
- ☐ 24 servings cornstarch
- ☐ 4 egg whites
- ☐ 1 cup flour all-purpose
- ☐ 2 cups flour all-purpose

- ☐ 24 servings purple food coloring
- ☐ 1 cup granulated sugar
- ☐ 24 servings granulated sugar
- ☐ 1 cup heavy whipping cream
- ☐ 0.8 cup mayonnaise
- ☐ 0.8 cup powdered sugar
- ☐ 1 cup powdered sugar
- ☐ 3 cups ricotta cheese
- ☐ 0.8 teaspoon salt
- ☐ 3 3 tangerines
- ☐ 3 tangerines
- ☐ 0.5 teaspoon vanilla extract
- ☐ 24 servings vodka
- ☐ 1 cup water hot

Equipment

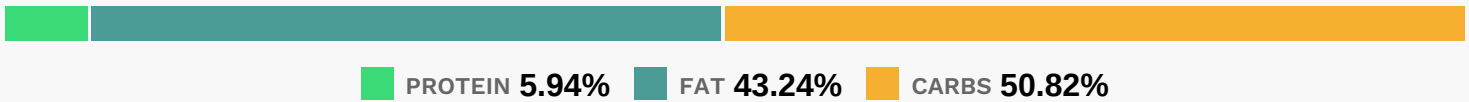
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ baking paper
- ☐ oven
- ☐ knife
- ☐ stand mixer
- ☐ muffin liners
- ☐ muffin tray
- ☐ offset spatula
- ☐ tongs
- ☐ mini muffin tray

Directions

- ☐ For the cupcakes: Preheat the oven to 325 degrees F. Line a mini cupcake pan with 24 mini cupcake liners or a regular-size cupcake pan with 12 cupcake liners.
- ☐ Sift the flour, baking soda and salt into a medium bowl. Set the bowl aside. In the bowl of an electric stand mixer with a paddle attachment, mix the water, mayonnaise and cocoa powder together.
- ☐ Add the granulated sugar and flour mixture and mix on medium speed for 2 minutes. Using a bowl scraper, fold in the chocolate chips.
- ☐ Fill the cupcake liners two-thirds full with batter and bake until golden and baked through, 25 to 35 minutes. Cool the cupcakes completely.
- ☐ For the filling: In the bowl of an electric stand mixer with the paddle attachment, combine the ricotta cheese, powdered sugar and tangerine zest on low speed until all components are thoroughly combined.
- ☐ For the ganache: Bring the heavy whipping cream to a slight boil in a small saucepan over medium-high heat. Immediately remove from heat and pour over chocolate chips in a glass or heat resistant bowl. Gently stir the mixture until all of the chocolate chips have melted. Set in the refrigerator to expedite the cooling and thickening process.
- ☐ For the candied tangerines: Slice the tangerines into 12 medium-thin slices.
- ☐ Sprinkle a thick layer of sugar in a medium saucepan and lay the tangerine slices in the sugar.
- ☐ Sprinkle another thick layer of sugar over the top of the tangerine slices and cook the fruit over medium-high heat until caramel in color.
- ☐ Remove the pan from the heat and remove the tangerine slices onto a heat-resistant plate using tongs.
- ☐ To assemble: Core the cupcakes by taking a small knife to the center of each one and cutting in a circle from the top to bottom of the cake. Fill this hole with the tangerine cheese until the filling reaches the top of the cake. Using a knife, place a smattering of chocolate ganache on the top of the cupcake near the filling. Stick a wedge of the Tuile Cookie into the filling and garnish with a slice of candied tangerine.
- ☐ Preheat the oven to 325 degrees F. Line a cookie sheet with parchment paper.
- ☐ In the bowl of an electric stand mixer with the paddle attachment, cream the butter and powdered sugar.
- ☐ Add the egg whites, one at a time, scraping the sides of the bowl after each addition.

- ☐
- Add the vanilla extract and the flour and mix until all the ingredients are thoroughly combined.
- ☐
- With an offset spatula, spread the tuile cookie dough onto the lined cookie sheet to about 1/8-inch thick.
- ☐
- Bake until golden brown, 10 to 15 minutes. Cool completely.
- ☐
- Mix the purple food coloring, vodka and cornstarch together until the desired consistency of food-safe paint is acquired. Using a medium round brush, splatter the paint onto the tuile cookie in an abstract fashion. Break the cookie into imperfect shapes (about 3-inch pieces).

Nutrition Facts



Properties

Glycemic Index:21.51, Glycemic Load:24.16, Inflammation Score:-5, Nutrition Score:6.5230434148208%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Hesperetin: 1.75mg, Hesperetin: 1.75mg, Hesperetin: 1.75mg, Hesperetin: 1.75mg Naringenin: 2.2mg, Naringenin: 2.2mg, Naringenin: 2.2mg, Naringenin: 2.2mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 427.18kcal (21.36%), Fat: 20.87g (32.1%), Saturated Fat: 10.56g (66.03%), Carbohydrates: 55.19g (18.4%), Net Carbohydrates: 53.92g (19.61%), Sugar: 39.21g (43.56%), Cholesterol: 40.08mg (13.36%), Sodium: 277.6mg (12.07%), Alcohol: 0.36g (100%), Alcohol %: 0.3% (100%), Protein: 6.45g (12.91%), Selenium: 11.69µg (16.71%), Vitamin K: 12.47µg (11.88%), Vitamin B2: 0.2mg (11.63%), Vitamin A: 555.76IU (11.12%), Vitamin B1: 0.14mg (9.57%), Calcium: 94.8mg (9.48%), Folate: 37.3µg (9.33%), Phosphorus: 88.31mg (8.83%), Manganese: 0.17mg (8.3%), Vitamin C: 5.93mg (7.19%), Iron: 1.09mg (6.07%), Vitamin B3: 1.08mg (5.39%), Fiber: 1.27g (5.08%), Potassium: 162.3mg (4.64%), Copper: 0.09mg (4.57%), Magnesium: 17mg (4.25%), Zinc: 0.61mg (4.07%), Vitamin E: 0.52mg (3.46%), Vitamin B5: 0.24mg (2.37%), Vitamin B12: 0.14µg (2.37%), Vitamin B6: 0.04mg (2.16%), Vitamin D: 0.23µg (1.56%)