



Chocolate Truffle Cupcakes

READY IN



125 min.

SERVINGS



12

CALORIES



739 kcal

DESSERT

Ingredients

- ☐ 1.7 cups flour all-purpose
- ☐ 0.7 cup cocoa powder unsweetened
- ☐ 1.5 teaspoons baking soda
- ☐ 1 teaspoon espresso powder instant
- ☐ 1 teaspoon salt
- ☐ 0.5 cup butter softened
- ☐ 1.5 cups granulated sugar
- ☐ 2 eggs
- ☐ 1 teaspoon vanilla

- ☐ 1.5 cups buttermilk
- ☐ 1.8 cups semi chocolate chips
- ☐ 1 cup whipping cream
- ☐ 1 tablespoon pear liqueur
- ☐ 1 cup butter softened
- ☐ 0.5 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon salt
- ☐ 2.5 cups powdered sugar
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon pear liqueur
- ☐ 0.3 cup milk

Equipment

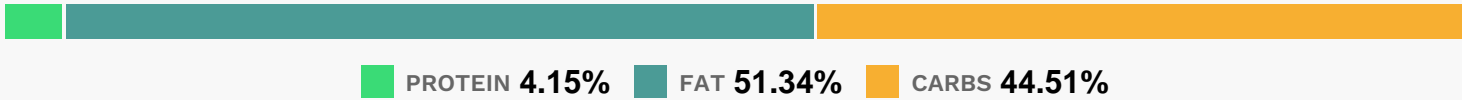
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ ice cream scoop
- ☐ muffin liners
- ☐ measuring spoon

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 12 to 15 regular-size muffin cups.
- ☐ In medium bowl, mix flour, 2/3 cup cocoa, the baking soda, coffee powder and 1 teaspoon salt; set aside. In large bowl, beat 1/2 cup butter and the granulated sugar with electric mixer on

- medium speed until light and fluffy. Beat in eggs and 1 teaspoon vanilla. Alternately add flour mixture with buttermilk, beating on low speed until smooth. Divide batter evenly among muffin cups, using about 1/3 cup in each.
- ☐ Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.
 - ☐ Meanwhile, in small saucepan, heat filling ingredients over medium heat, stirring until chocolate is melted and mixture is smooth.
 - ☐ Pour into 8-inch square or smaller pan; refrigerate 1 hour.
 - ☐ With small ice cream scoop or spoon, scoop out 1/4- to 1/2-inch hole in top center of each cupcake. With 1/4-teaspoon measuring spoon, scoop out small balls of ganache and place 1 ball in each hole.
 - ☐ In large bowl, beat 1 cup butter, 1/2 cup cocoa and 1/2 teaspoon salt with electric mixer on medium speed until creamy. Beat in 1 teaspoon vanilla and 1 teaspoon liqueur. Gradually add powdered sugar, beating on low speed until blended.
 - ☐ Add milk; beat until frosting is stiff but creamy.
 - ☐ Spoon frosting into decorating bag fitted with #1M or #2D pastry tip. Pipe large dollop in middle of cupcake and then circle 2 to 3 times to form rose shape.

Nutrition Facts



Properties

Glycemic Index:26.17, Glycemic Load:27.59, Inflammation Score:-7, Nutrition Score:13.723912908331%

Flavonoids

Catechin: 5.42mg, Catechin: 5.42mg, Catechin: 5.42mg, Catechin: 5.42mg Epicatechin: 16.42mg, Epicatechin: 16.42mg, Epicatechin: 16.42mg, Epicatechin: 16.42mg Quercetin: 0.84mg, Quercetin: 0.84mg, Quercetin: 0.84mg, Quercetin: 0.84mg

Nutrients (% of daily need)

Calories: 739.02kcal (36.95%), Fat: 43.48g (66.89%), Saturated Fat: 26.53g (165.78%), Carbohydrates: 84.83g (28.28%), Net Carbohydrates: 79.16g (28.79%), Sugar: 62.29g (69.21%), Cholesterol: 116.18mg (38.73%), Sodium: 664.71mg (28.9%), Alcohol: 0.89g (100%), Alcohol %: 0.58% (100%), Caffeine: 44.42mg (14.81%), Protein: 7.91g (15.81%), Manganese: 0.8mg (39.82%), Copper: 0.69mg (34.44%), Magnesium: 98.55mg (24.64%), Fiber: 5.66g (22.65%), Vitamin A: 1111.1IU (22.22%), Iron: 3.82mg (21.24%), Phosphorus: 212.13mg (21.21%), Selenium: 13.94µg

(19.91%), Vitamin B2: 0.27mg (15.77%), Vitamin B1: 0.18mg (11.77%), Zinc: 1.7mg (11.31%), Potassium: 383.4mg (10.95%), Folate: 41.04µg (10.26%), Calcium: 95.21mg (9.52%), Vitamin B3: 1.52mg (7.58%), Vitamin E: 1.12mg (7.43%), Vitamin D: 0.91µg (6.07%), Vitamin B12: 0.36µg (5.97%), Vitamin B5: 0.5mg (5.04%), Vitamin K: 4.9µg (4.67%), Vitamin B6: 0.06mg (3.04%)