

Chocolate Velvet Cupcakes







DESSERT

Ingredients

1 box duncan hines devil's food cake
1 cup cream sour
O.5 cup milk
O.3 cup vegetable oil
3 eggs
1 teaspoons butter flavor shortening
2 tablespoons cocoa powder unsweetened
6 oz chocolate chips
8 oz cream cheese softened

	0.5 cup butter softened	
	3.5 cups powdered sugar	
	1 teaspoons butter flavor shortening	
	24 chocolate curls	
Equipment		
	bowl	
	frying pan	
	oven	
	hand mixer	
	toothpicks	
	muffin liners	
Directions		
	Heat oven to 350°F (325°F for dark or nonstick pan).	
	Place paper baking cup in each of 24 regular-size muffin cups.	
	In large bowl, beat all cupcake ingredients except chocolate chips with electric mixer on medium speed about 2 minutes, or until well blended. Stir in chocolate chips. Divide batter evenly among muffin cups.	
	Bake 18 to 24 minutes or until toothpick inserted in center of cupcake comes out almost clean. Cool 10 minutes; remove from muffin pans. Cool completely.	
	In medium bowl, beat cream cheese and butter with electric mixer on medium speed until well blended. Beat in powdered sugar until smooth. Beat in butter flavor until icing is creamy.	
	Place in decorating bag fitted with tip; pipe large swirls on tops of cupcakes. Top with chocolate curls. Store covered in refrigerator.	
Nutrition Facts		
	PROTEIN 3.59% FAT 50.66% CARBS 45.75%	

Properties

Glycemic Index: 2.71, Glycemic Load: 0.23, Inflammation Score: -3, Nutrition Score: 4.0060869659419%

Flavonoids

Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg, Catechin: 0.27mg Epicatechin: 0.82mg, Epicatechin: 0.82mg, Epicatechin: 0.82mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg, Quercetin: 0.04mg

Nutrients (% of daily need)

Calories: 314.66kcal (15.73%), Fat: 18.31g (28.18%), Saturated Fat: 6.61g (41.28%), Carbohydrates: 37.21g (12.4%), Net Carbohydrates: 36.55g (13.29%), Sugar: 29.38g (32.64%), Cholesterol: 36.33mg (12.11%), Sodium: 236.04mg (10.26%), Alcohol: Og (100%), Alcohol %: O% (100%), Caffeine: 3.8mg (1.27%), Protein: 2.92g (5.84%), Phosphorus: 88.76mg (8.88%), Vitamin A: 394.75IU (7.9%), Selenium: 5.43µg (7.76%), Vitamin K: 6.93µg (6.6%), Calcium: 62.99mg (6.3%), Vitamin B2: 0.11mg (6.2%), Iron: 1.06mg (5.87%), Copper: 0.11mg (5.45%), Vitamin E: 0.8mg (5.36%), Magnesium: 15.52mg (3.88%), Folate: 15.35µg (3.84%), Potassium: 133.66mg (3.82%), Manganese: 0.07mg (3.7%), Vitamin B1: 0.04mg (2.73%), Fiber: 0.67g (2.66%), Zinc: 0.37mg (2.48%), Vitamin B5: 0.22mg (2.25%), Vitamin B12: 0.12µg (2.06%), Vitamin B3: 0.33mg (1.67%), Vitamin B6: 0.03mg (1.5%), Vitamin D: 0.17µg (1.11%)