



Chocolate Vodka Raspberry Rock Star Cupcake

 Vegetarian  Popular

READY IN



45 min.

SERVINGS



7

CALORIES



630 kcal

DESSERT

Ingredients

- 1 teaspoon baking soda
- 0.5 cup cocoa powder
- 0.7 cup cocoa powder
- 1 eggs
- 1.5 cup flour
- 0.3 cup milk
- 0.5 cup milk

- 3 cups powdered sugar
- 1 teaspoon raspberry extract
- 0.3 cup raspberry jam
- 0.5 teaspoon salt
- 1 cup sugar
- 1 stick butter unsalted
- 1 teaspoon vanilla extract
- 0.1 cup vodka
- 1.5 teaspoons vodka
- 0.5 cup water

Equipment

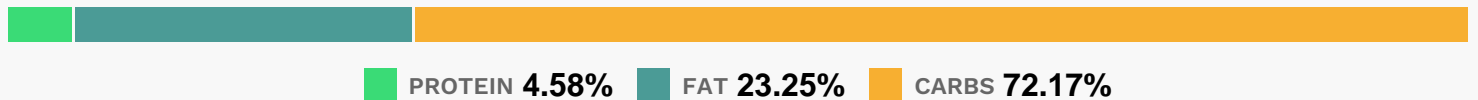
- oven
- mixing bowl
- blender
- hand mixer
- toothpicks
- spatula
- muffin tray
- pastry bag

Directions

- Preheat the oven to 350 degrees F.
- In a large mixing bowl, combine flour, sugar, cocoa powder, baking soda, and salt.
- Add remaining ingredients (with hot water and vodka set aside). Beat with electric mixer for 1 minute. Stop the mixer and scrape down the sides and bottom of mixing bowl with rubber spatula making sure to incorporate all ingredients.
- Add warm water and vodka slowly while mixing for one more minute or until smooth.
- Line 12 cup cupcake or muffin pan 3/4-full with batter.

- Bake until the cupcakes are puffed and a toothpick inserted into the center comes out clean, about 20 minutes. Cool the cupcakes completely.
- Melt butter and stir in cocoa in a mixing bowl. Alternately add powdered sugar and milk, beating on medium speed to spreading consistency.
- Add more milk, if needed. Stir in vanilla extract.
- Mix raspberry preserves and vodka to an even consistency. (
- Add more vodka if desired)
- To assemble: Core the cupcakes and add raspberry filling to top. Generously frost each cupcake with pastry bag and cut 1/2-inch off the tip.
- Add fresh raspberries to top if desired.

Nutrition Facts



Properties

Glycemic Index:43.73, Glycemic Load:39.78, Inflammation Score:-7, Nutrition Score:12.349565169086%

Flavonoids

Catechin: 9.29mg, Catechin: 9.29mg, Catechin: 9.29mg, Catechin: 9.29mg Epicatechin: 28.16mg, Epicatechin: 28.16mg, Epicatechin: 28.16mg, Epicatechin: 28.16mg Quercetin: 1.43mg, Quercetin: 1.43mg, Quercetin: 1.43mg, Quercetin: 1.43mg

Nutrients (% of daily need)

Calories: 630.18kcal (31.51%), Fat: 16.95g (26.07%), Saturated Fat: 10.23g (63.93%), Carbohydrates: 118.37g (39.46%), Net Carbohydrates: 112.21g (40.8%), Sugar: 86.53g (96.14%), Cholesterol: 61.58mg (20.53%), Sodium: 353.88mg (15.39%), Alcohol: 1.99g (100%), Alcohol %: 1.2% (100%), Caffeine: 32.97mg (10.99%), Protein: 7.5g (15.01%), Manganese: 0.75mg (37.3%), Copper: 0.61mg (30.54%), Fiber: 6.16g (24.64%), Selenium: 14.5µg (20.71%), Magnesium: 82.71mg (20.68%), Iron: 3.46mg (19.2%), Phosphorus: 182.4mg (18.24%), Vitamin B1: 0.24mg (16.22%), Vitamin B2: 0.27mg (15.68%), Folate: 58.38µg (14.59%), Vitamin B3: 1.94mg (9.71%), Vitamin A: 484.41IU (9.69%), Zinc: 1.4mg (9.31%), Potassium: 314.53mg (8.99%), Calcium: 69.39mg (6.94%), Vitamin D: 0.69µg (4.58%), Vitamin B12: 0.24µg (4%), Vitamin B5: 0.38mg (3.79%), Vitamin E: 0.5mg (3.33%), Vitamin B6: 0.06mg (3.01%), Vitamin K: 1.67µg (1.59%), Vitamin C: 1.07mg (1.3%)