



Coconut Orange Chardonnay Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



587 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 2 tablespoons butter melted
- ☐ 15 ounce mandarin orange segments drained canned
- ☐ 0.7 cup canola oil
- ☐ 0.8 cup chardonnay
- ☐ 8 ounces chocolate chopped
- ☐ 1 cup coconut or flaked
- ☐ 4 ounces coconut or flaked

- ☐ 0.5 cup cup heavy whipping cream
- ☐ 1 cup cup heavy whipping cream
- ☐ 2 large eggs
- ☐ 0.3 teaspoon lemon infused olive oil
- ☐ 0.5 cup orange juice
- ☐ 2 teaspoons orange zest
- ☐ 3 cups unbleached pastry flour (See Cook's Note)
- ☐ 8 cups powdered sugar sifted
- ☐ 1 teaspoon salt
- ☐ 1 teaspoon sea salt
- ☐ 0.3 cup sugar
- ☐ 1 cup sugar
- ☐ 2 cups butter unsalted (4 sticks)
- ☐ 1 teaspoon vanilla extract
- ☐ 4 teaspoons vanilla extract
- ☐ 24 servings chocolate white melted for garnish

Equipment

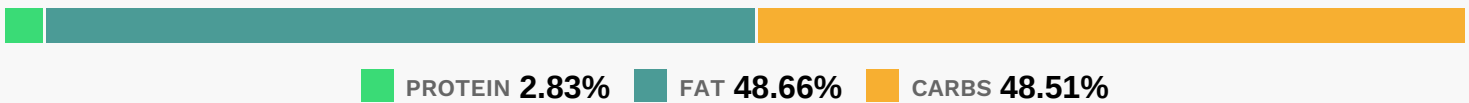
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ mixing bowl
- ☐ hand mixer
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup

Directions

- ☐ Combine the coconut and sugar with the butter.

- ☐ For the cupcakes: Preheat the oven to 325 degrees F. Line standard cupcake pans with 24 cupcake liners.
- ☐ In a mixing bowl, combine the sugar, oil, eggs, orange juice, wine, vanilla, orange zest, and lemon oil and mix well. Sift the flour, baking powder, baking soda, and salt into a separate bowl. Stir the dry ingredients into the orange juice mixture just until moistened. Fold in the mandarin oranges and the coconut. Fill the cupcake liners 2/3 full.
- ☐ Sprinkle the topping over each cupcake and bake until golden brown, 17 to 20 minutes. Cool the cupcakes completely.
- ☐ For the ganache: In a 2 cup glass measuring cup, heat the cream in the microwave until very hot but not boiling.
- ☐ Remove the cream from the microwave and add the chocolate. Stir until smooth. Cool slightly to thicken.
- ☐ For the frosting: In the bowl of an electric mixer fitted with the paddle attachment, cream the butter with the salt until smooth.
- ☐ Add 1/2 the powdered sugar and mix thoroughly.
- ☐ Add the cream, vanilla, and remaining sugar and beat to desired consistency.
- ☐ To assemble: Frost each cupcake with a wide, flat "pillow" of vanilla frosting. Dip each cupcake top in chocolate ganache. Immediately pipe 3 small dots (about 1/16 teaspoon each) white chocolate on top of each cupcake. Pull the tip of a sharp knife through each white chocolate dot, starting at the top and pulling down, to form a heart.
- ☐ Sprinkle edible gold flakes on top of each cupcake, if desired.

Nutrition Facts



Properties

Glycemic Index:19.24, Glycemic Load:10.8, Inflammation Score:-6, Nutrition Score:9.4556521384612%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 586.85kcal (29.34%), Fat: 32.62g (50.18%), Saturated Fat: 20.85g (130.3%), Carbohydrates: 73.15g (24.38%), Net Carbohydrates: 69.44g (25.25%), Sugar: 58.87g (65.41%), Cholesterol: 75.7mg (25.23%), Sodium: 319.97mg (13.91%), Alcohol: 1.08g (100%), Alcohol %: 0.84% (100%), Caffeine: 6.24mg (2.08%), Protein: 4.27g (8.55%), Manganese: 0.9mg (44.98%), Vitamin A: 988.19IU (19.76%), Selenium: 13.43µg (19.18%), Fiber: 3.72g (14.86%), Phosphorus: 123.12mg (12.31%), Magnesium: 44.26mg (11.07%), Vitamin C: 9.03mg (10.95%), Copper: 0.2mg (10.21%), Vitamin B2: 0.13mg (7.71%), Iron: 1.34mg (7.42%), Vitamin B1: 0.11mg (7.29%), Vitamin E: 1.07mg (7.14%), Calcium: 62.21mg (6.22%), Zinc: 0.93mg (6.17%), Vitamin B6: 0.12mg (5.86%), Potassium: 196.72mg (5.62%), Vitamin B3: 1mg (4.99%), Vitamin D: 0.61µg (4.03%), Vitamin K: 3.78µg (3.6%), Folate: 13.41µg (3.35%), Vitamin B5: 0.31mg (3.08%), Vitamin B12: 0.1µg (1.68%)