



Cookies and Cream Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



436 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1 teaspoon chocolate extract
- ☐ 1 cup dutch process cocoa
- ☐ 4 large eggs
- ☐ 1 cups paper baking
- ☐ 16 oz powdered sugar

- ☐ 0.1 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 2 cups caster sugar
- ☐ 15 cream-filled chocolate sandwich cookies miniature crushed finely
- ☐ 24 cream-filled chocolate sandwich cookies whole miniature crushed (or coarsely)
- ☐ 2 teaspoons clear vanilla extract
- ☐ 2 cups water boiling
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 0.3 cup whipping cream

Equipment

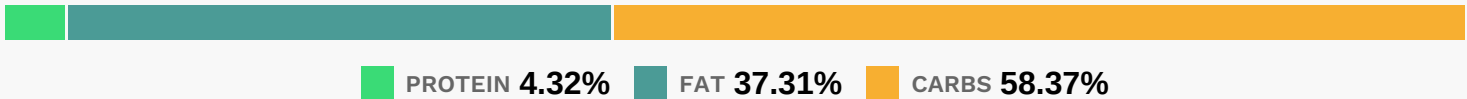
- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in chocolate extract.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.

- ☐ Bake for 12 to 15 minutes. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely.
- ☐ To prepare frosting, beat butter at medium speed with an electric mixer until creamy. Gradually add powdered sugar, alternately with cream, beating at low speed until blended.
- ☐ Add salt and vanilla, beating until blended. Stir in crushed cookies until combined. Beat at high speed 2 minutes or until creamy. Makes 4 cups.
- ☐ Fill each cupcake with Cookies and Cream Frosting. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐ Frost each cupcake with Cookies and Cream Frosting using metal tip no. Top each with 1 sandwich cookie or, if desired, crushed cookie pieces.

Nutrition Facts



Properties

Glycemic Index:14.05, Glycemic Load:19.59, Inflammation Score:-5, Nutrition Score:8.0199999203501%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 435.8kcal (21.79%), Fat: 18.67g (28.72%), Saturated Fat: 9.92g (62.03%), Carbohydrates: 65.73g (21.91%), Net Carbohydrates: 63.34g (23.03%), Sugar: 43.92g (48.8%), Cholesterol: 65.34mg (21.78%), Sodium: 369.84mg (16.08%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 9.22mg (3.07%), Protein: 4.86g (9.73%), Iron: 3.85mg (21.4%), Manganese: 0.39mg (19.46%), Selenium: 9.77µg (13.96%), Folate: 49.98µg (12.49%), Vitamin B1: 0.19mg (12.48%), Copper: 0.24mg (12.08%), Vitamin B2: 0.2mg (11.99%), Phosphorus: 114.65mg (11.46%), Fiber: 2.38g (9.53%), Vitamin A: 448.73IU (8.97%), Vitamin B3: 1.67mg (8.37%), Magnesium: 33.25mg (8.31%), Vitamin K: 6.92µg (6.59%), Vitamin E: 0.95mg (6.32%), Zinc: 0.65mg (4.35%), Calcium: 40.85mg (4.08%), Potassium: 142.87mg (4.08%), Vitamin B5: 0.33mg (3.26%), Vitamin B12: 0.12µg (2.05%), Vitamin B6: 0.03mg (1.73%), Vitamin D: 0.22µg (1.46%)