



## Creamy Chocolate Cupcakes

READY IN



45 min.

SERVINGS



18

CALORIES



218 kcal

DESSERT

### Ingredients

- 1 tablespoon apple cider vinegar
- 1 teaspoon baking soda
- 8 ounce cream cheese softened
- 2 eggs beaten
- 1.5 cups flour all-purpose
- 0.1 teaspoon salt
- 1 cup semi chocolate chips
- 0.3 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract

- 0.5 cup vegetable oil
- 1 cup walnut pieces chopped
- 0.8 cup water
- 0.3 cup granulated sugar white

## Equipment

- bowl
- oven
- mixing bowl
- wire rack
- hand mixer
- toothpicks
- muffin liners

## Directions

- Preheat oven to 350 degrees F (175 degrees C). Line 18 muffin cups with paper cupcake liners.
- Mix flour, 1 cup sugar, cocoa powder, baking soda, and 1/2 teaspoon salt in a large mixing bowl.
- Add eggs, water, vegetable oil, vinegar, and vanilla extract; mix well.
- Pour batter into prepared muffin cups.
- Beat cream cheese, 1/3 cup sugar, and 1/8 teaspoon salt together in a separate bowl with an electric hand mixer until the sugar is fully incorporated into the cream cheese. Fold chocolate chips into the cheese mixture. Drop by tablespoonfuls into center of each cupcake; sprinkle with walnuts.
- Bake in preheated oven until a toothpick inserted into the middle of a cupcake comes out clean, 25 to 30 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

## Nutrition Facts



PROTEIN 7.7%  FAT 57.86%  CARBS 34.44%

## Properties

Glycemic Index:12.89, Glycemic Load:8.62, Inflammation Score:-4, Nutrition Score:6.1013043746352%

## Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

## Nutrients (% of daily need)

Calories: 217.92kcal (10.9%), Fat: 14.36g (22.09%), Saturated Fat: 5.6g (34.98%), Carbohydrates: 19.23g (6.41%), Net Carbohydrates: 17.27g (6.28%), Sugar: 8.11g (9.01%), Cholesterol: 31.51mg (10.5%), Sodium: 125.64mg (5.46%), Alcohol: 0.08g (100%), Alcohol %: 0.15% (100%), Caffeine: 11.35mg (3.78%), Protein: 4.3g (8.6%), Manganese: 0.48mg (23.84%), Copper: 0.3mg (14.81%), Selenium: 7.47µg (10.67%), Magnesium: 38.01mg (9.5%), Phosphorus: 91.75mg (9.17%), Iron: 1.57mg (8.74%), Fiber: 1.96g (7.83%), Vitamin B1: 0.11mg (7.53%), Folate: 29.25µg (7.31%), Vitamin B2: 0.12mg (7.13%), Zinc: 0.75mg (4.99%), Vitamin B3: 0.81mg (4.07%), Vitamin A: 201.92IU (4.04%), Potassium: 139.06mg (3.97%), Vitamin K: 3.46µg (3.3%), Calcium: 31.05mg (3.1%), Vitamin B6: 0.06mg (2.99%), Vitamin B5: 0.26mg (2.63%), Vitamin E: 0.37mg (2.47%), Vitamin B12: 0.09µg (1.49%)