



Cuban Coffee Cupcakes

READY IN



115 min.

SERVINGS



12

CALORIES



821 kcal

DESSERT

Ingredients

- 2 teaspoons double-acting baking powder
- 4 ounces cake flour
- 12 servings chocolate plaque for decorating
- 0.5 ounce coffee extract such as trablit
- 7 ounces dulce de leche prepared (available at Latin-American grocery stores)
- 6.5 ounces egg whites
- 0.5 ounce espresso granules such as bustelo instant
- 1 tablespoon espresso granules such as bustelo instant
- 2 teaspoons espresso granules such as bustelo instant

- 2.5 ounces liquid emulsified cake shortening such as fluid flex
- 2 ounces milk
- 12 servings coffee and milk crispies such as sosa crispies, for sprinkling
- 0.5 ounce salt
- 4 ounces sugar
- 5.3 ounces sugar
- 12.5 ounces sugar
- 3.5 ounces chocolate toffee candy bar bits
- 20 ounces butter unsalted softened
- 6 ounces eggs whole

Equipment

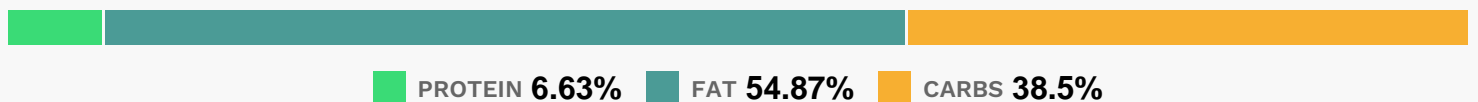
- bowl
- oven
- pot
- stand mixer
- muffin liners
- muffin tray
- pastry bag
- apple corer
- candy thermometer

Directions

- Special equipment: 12 chemistry pipettes
- For the cupcakes: Preheat the oven to 350 degrees F. Line a standard muffin pan with 12 cupcake liners.
- Combine the flour, sugar, baking powder, salt and eggs into the bowl of an electric stand mixer. Whip the ingredients for 8 minutes on high speed. Scrape down the bowl, and add the liquid shortening and milk.

- Mix 8 more minutes at medium speed. Gently fold in the instant espresso granules. Fill the cupcake liners three-quarters full with batter and bake until golden brown and baked through, about 25 minutes. Cool the cupcakes completely.
- For the caramel filling: Stir the dulce de leche, toffee bits and instant espresso granules together until fully combined.
- Place in a pastry bag with a round tip large enough to allow the toffee bits to pass through without becoming lodged.
- For the buttercream: Bring the sugar and 2 ounces water to a boil in a medium saucepot.
- Place the egg whites into the bowl of an electric stand mixer. When sugar syrup reaches 238 degrees on a candy thermometer, begin whipping the egg whites. Cook the sugar syrup to 250 degrees F, and slowly pour the syrup into the whipped meringue. Whip on high speed until the meringue cools and stiff peaks are formed.
- Mix in the softened butter and coffee extract.
- Place into a piping bag fitted with a large star tip.
- For the pipettes: Bring the sugar and 2 ounces water to a gentle simmer.
- Remove from the heat and stir in the instant espresso granules. Fill 12 chemistry pipettes with the syrup.
- To assemble: Using an apple corer, remove the center core of the baked cupcakes and fill with coffee-toffee Cuban caramel filling. Pipe espresso swirl buttercream generously on top of the cupcakes.
- Sprinkle coffee and milk crisps on top of the cupcakes. Insert 1 Cuban coffee syrup pipette into each cupcake and place a chocolate plaque on top.

Nutrition Facts



Properties

Glycemic Index: 44.16, Glycemic Load: 45.13, Inflammation Score: -7, Nutrition Score: 13.827391303104%

Nutrients (% of daily need)

Calories: 821.22kcal (41.06%), Fat: 51.18g (78.74%), Saturated Fat: 30.96g (193.51%), Carbohydrates: 80.8g (26.93%), Net Carbohydrates: 80.3g (29.2%), Sugar: 71.15g (79.05%), Cholesterol: 192.09mg (64.03%), Sodium: 740.99mg (32.22%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 56.07mg (18.69%), Protein: 13.92g

(27.84%), Calcium: 374.95mg (37.49%), Vitamin A: 1669.52IU (33.39%), Phosphorus: 331.6mg (33.16%), Vitamin B2: 0.53mg (30.97%), Vitamin B12: 1.58µg (26.29%), Selenium: 17.47µg (24.96%), Vitamin D: 3.74µg (24.93%), Potassium: 510.94mg (14.6%), Vitamin B5: 1.3mg (12.98%), Vitamin B1: 0.17mg (11.35%), Magnesium: 44.29mg (11.07%), Vitamin E: 1.42mg (9.49%), Vitamin B6: 0.19mg (9.28%), Zinc: 1.39mg (9.25%), Manganese: 0.14mg (7.16%), Vitamin B3: 1.02mg (5.1%), Vitamin K: 4.23µg (4.03%), Iron: 0.72mg (4.02%), Folate: 14.62µg (3.65%), Copper: 0.06mg (2.84%), Fiber: 0.51g (2.02%)