



WHATSheATE

Dark Magic Cupcakes



Gluten Free

READY IN



90 min.

SERVINGS



24

CALORIES



597 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1.5 teaspoons baking soda
- ☐ 0.3 teaspoon cayenne pepper
- ☐ 1 teaspoon chili powder
- ☐ 0.3 cup chipotle peppers pureed
- ☐ 80 grams cocoa
- ☐ 2 pounds confectioners' sugar
- ☐ 2 eggs

- ☐ 1 cup heavy cream
- ☐ 24 juice of lime
- ☐ 1 teaspoon salt
- ☐ 1 cup bittersweet chocolate
- ☐ 400 grams sugar
- ☐ 2 pounds butter unsalted
- ☐ 1 tablespoon vanilla extract
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 1 cup water cold
- ☐ 1 cup water hot

Equipment

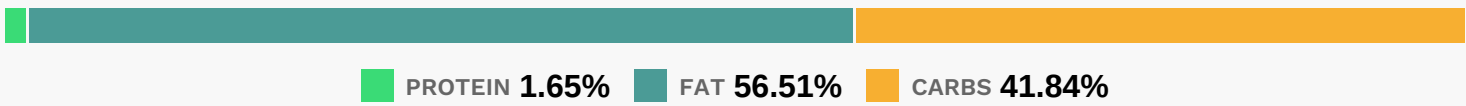
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ muffin liners

Directions

- ☐ Preheat the convection oven to 350 degrees F.
- ☐ Mix the cocoa with the hot water and add the chipotle peppers, chili powder and cayenne.
- ☐ Let steep for 10 minutes.
- ☐ In a standing mixing bowl, add the sugar, flour, baking powder, baking soda and salt.
- ☐ Mix on low for 30 seconds.
- ☐ Add the oil to the dry ingredients and mix for 1 minute on low. In a separate bowl, lightly mix the vanilla and eggs. Then add to the mixer and blend until incorporated.
- ☐ Add the cold water and the cocoa mixture to the mixer, a little at a time, until incorporated. Scrape the bowl and mix on low for 1 minute.

- ☐
- Fill cupcake liners two-thirds full and bake until done, about 20 minutes.
- ☐
- To assemble: Cool the cupcakes completely and top with the Lime Buttercream and dip in the cooled Chocolate Ganache.
- ☐
- Mix the butter until it is smooth, scraping the bowl every couple of minutes.
- ☐
- Add the sugar, and mix until smooth. Then add the vanilla, lime zest and juice. Beat until smooth and creamy.

Nutrition Facts



Properties

Glycemic Index:8.09, Glycemic Load:11.7, Inflammation Score:-6, Nutrition Score:6.1678260253823%

Flavonoids

Catechin: 2.16mg, Catechin: 2.16mg, Catechin: 2.16mg, Catechin: 2.16mg Epicatechin: 6.55mg, Epicatechin: 6.55mg, Epicatechin: 6.55mg, Epicatechin: 6.55mg Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg, Eriodictyol: 0.66mg Hesperetin: 2.69mg, Hesperetin: 2.69mg, Hesperetin: 2.69mg, Hesperetin: 2.69mg Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg, Naringenin: 0.11mg Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg, Quercetin: 0.49mg

Nutrients (% of daily need)

Calories: 597.12kcal (29.86%), Fat: 38.94g (59.91%), Saturated Fat: 23.87g (149.17%), Carbohydrates: 64.87g (21.62%), Net Carbohydrates: 62.19g (22.62%), Sugar: 58.29g (64.76%), Cholesterol: 106.55mg (35.52%), Sodium: 211.33mg (9.19%), Alcohol: 0.24g (100%), Alcohol %: 0.18% (100%), Caffeine: 13.94mg (4.65%), Protein: 2.55g (5.1%), Vitamin A: 1162.2IU (23.24%), Copper: 0.24mg (12.19%), Manganese: 0.24mg (11.92%), Vitamin C: 9.08mg (11%), Fiber: 2.68g (10.7%), Magnesium: 34.26mg (8.57%), Vitamin E: 1.23mg (8.21%), Phosphorus: 75.54mg (7.55%), Iron: 1.11mg (6.16%), Vitamin D: 0.8µg (5.33%), Vitamin K: 5.54µg (5.27%), Calcium: 46.93mg (4.69%), Selenium: 3.27µg (4.67%), Vitamin B2: 0.08mg (4.49%), Potassium: 154.92mg (4.43%), Zinc: 0.56mg (3.75%), Vitamin B12: 0.13µg (2.1%), Vitamin B5: 0.19mg (1.91%), Folate: 7.37µg (1.84%), Vitamin B6: 0.03mg (1.55%), Vitamin B1: 0.02mg (1.21%), Vitamin B3: 0.22mg (1.08%)