



Death by Chocolate Cupcakes

READY IN



110 min.

SERVINGS



24

CALORIES



448 kcal

DESSERT

Ingredients

- 4 ounces baking chocolate melted
- 4 teaspoons double-acting baking powder
- 2.5 cups flour all-purpose
- 1 cup half-and-half
- 0.7 cup heavy cream
- 1 cup heavy cream
- 1 package chocolate pudding mix instant (4 serving size)
- 1 teaspoon salt
- 1 pound semi chocolate chips

- 2 cups sugar
- 1 tablespoon butter unsalted
- 3 sticks butter unsalted at room temperature
- 2 teaspoons vanilla extract
- 4 large eggs whole

Equipment

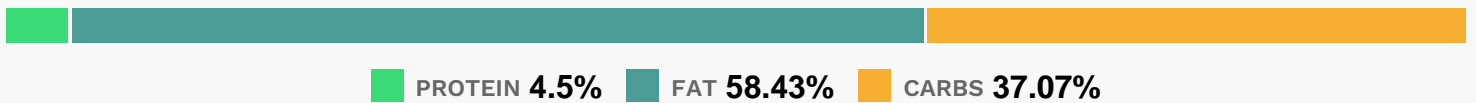
- bowl
- oven
- knife
- blender
- toothpicks
- microwave
- spatula
- muffin liners
- pastry bag

Directions

- For the cupcakes: Preheat the convection oven to 325 degrees F or a standard oven to 350 degrees F.
- In large mixer bowl, cream together the sugar and butter until light and fluffy with a heavy duty mixer.
- Add the melted chocolate and mix well.
- Add the eggs, one at a time, and mix thoroughly after each addition.
- Add the vanilla and mix well.
- Combine the flour, baking soda and salt.
- Add half of the flour to the mixer bowl along with 1/2 cup of the half-and-half.
- Mix until the flour is mixed in, scraping the sides of the bowl with a rubber spatula.
- Add the rest of flour mixture and the other 1/2 cup half-and-half.

- Mix until the batter is smooth and all of the flour lumps are gone.
- Fill 24 cupcake liners half full and bake for 20 minutes in the convection oven or 28 minutes in the standard oven. The tops of the cupcakes should be lightly browned. Check the cupcakes to make sure no batter sticks to a wooden toothpick when inserted into the cupcake. Cool the cupcakes completely.
- Put the chocolate chips, heavy cream and butter in a medium microwave-safe bowl. Microwave on high for 30 seconds at a time, stirring after each time, until the chocolate chips are melted and the ganache has the consistency of hot fudge. It will look like a mess at first but as you continue to stir it will start to form a thicker mixture. If the ganache becomes too thick to dip, put it back in the microwave for about 15 seconds and stir again.
- For the chocolate whipped mousse filling and topping: In large mixer bowl, beat the heavy cream, half-and-half and pudding mix until light and fluffy using heavy duty mixer. It should have the consistency of whipped cream.
- Put the filling in a pastry bag or zipper bag with a corner cut off.
- To assemble: Make a hole in the middle of each cupcake using a sharp knife. Be sure and leave a small amount of cake in the bottom of the hole. Fill the cupcakes using the filling in the bag. Using the same bag, frost the tops of the cupcakes with the filling. Put in the freezer until the topping mixture is cold and somewhat stiff, about 20 minutes.
- Dip each cupcake in ganache and immediately sprinkle with mini chocolate chips and garnish with a piece of chocolate bar.
- Let the cupcakes sit until the ganache is set. Then serve, or refrigerate until time to serve.

Nutrition Facts



Properties

Glycemic Index:9.88, Glycemic Load:18.99, Inflammation Score:-6, Nutrition Score:9.1304347715948%

Flavonoids

Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg, Catechin: 3.04mg Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg, Epicatechin: 6.7mg

Nutrients (% of daily need)

Calories: 447.88kcal (22.39%), Fat: 29.82g (45.87%), Saturated Fat: 18.07g (112.95%), Carbohydrates: 42.57g (14.19%), Net Carbohydrates: 39.77g (14.46%), Sugar: 27.34g (30.38%), Cholesterol: 85.96mg (28.65%), Sodium:

252.27mg (10.97%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Caffeine: 20.31mg (6.77%), Protein: 5.16g (10.33%), Manganese: 0.56mg (27.79%), Copper: 0.43mg (21.71%), Iron: 2.93mg (16.25%), Selenium: 10.11µg (14.44%), Magnesium: 57.06mg (14.27%), Vitamin A: 700.66IU (14.01%), Phosphorus: 138.8mg (13.88%), Fiber: 2.79g (11.17%), Vitamin B2: 0.18mg (10.45%), Calcium: 88.25mg (8.83%), Zinc: 1.27mg (8.49%), Vitamin B1: 0.13mg (8.4%), Folate: 30.59µg (7.65%), Potassium: 214.77mg (6.14%), Vitamin B3: 1.04mg (5.18%), Vitamin E: 0.75mg (4.98%), Vitamin D: 0.65µg (4.34%), Vitamin K: 3.63µg (3.46%), Vitamin B5: 0.34mg (3.38%), Vitamin B12: 0.18µg (2.98%), Vitamin B6: 0.04mg (1.97%)