



Devil's Food Cupcakes

 Vegetarian

READY IN



55 min.

SERVINGS



12

CALORIES



319 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.3 cup hot-brewed coffee at room temperature
- ☐ 2 large eggs at room temperature
- ☐ 1 cup flour all-purpose
- ☐ 0.5 cup heavy whipping cream
- ☐ 12 servings raspberries for garnish
- ☐ 12 servings salt fine

- ☐ 4 ounces bittersweet chocolate chopped
- ☐ 1 cup sugar
- ☐ 1 tablespoon butter unsalted
- ☐ 4 ounces butter unsalted at room temperature
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup milk whole at room temperature

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ ice cream scoop
- ☐ muffin liners
- ☐ measuring cup
- ☐ muffin tray
- ☐ offset spatula

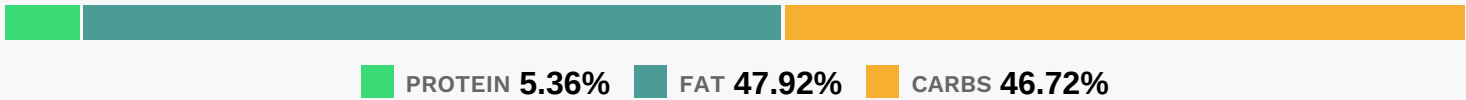
Directions

- ☐ Preheat the oven to 350 degrees F. Line 1 (12-cup) muffin pan with paper cupcake liners.
- ☐ In a medium bowl, whisk together the flour, cocoa powder, baking soda, baking powder, and 1/4 teaspoon salt.
- ☐ In a large bowl, beat the butter and the sugar together until light and fluffy.
- ☐ Slowly beat in the eggs, 1 at a time.
- ☐ Mix together the milk, coffee, and vanilla in a measuring cup.
- ☐ Add 1/2 the dry ingredients to the butter mixture, beat to combine, then add the milk- coffee mixture and continue to beat, then add the remaining dry mixture. The mixture will look thick

and airy.

- ☐ Using an ice cream scoop, fill each cupcake liner 3/4 way full.
- ☐ Bake until a toothpick, inserted in the middle of the cupcake, comes out clean, about 20 minutes.
- ☐ Remove the cupcakes from the oven to a wire rack and let cool before frosting.
- ☐ To make the frosting: Bring the heavy whipping cream to a gentle simmer.
- ☐ Add the chopped chocolate to a bowl with the butter and pour the hot cream over.
- ☐ Whisk the mixture until melted and smooth.
- ☐ Let it sit for 5 to 8 minutes until it thickens up.
- ☐ Frost the cupcakes with the chocolate frosting using an offset spatula. Top each with a raspberry.

Nutrition Facts



Properties

Glycemic Index:25.09, Glycemic Load:18.36, Inflammation Score:-6, Nutrition Score:9.7086955671725%

Flavonoids

Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg, Cyanidin: 27.46mg Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg, Petunidin: 0.19mg Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg, Delphinidin: 0.79mg Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg, Malvidin: 0.08mg Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg, Pelargonidin: 0.59mg Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg, Peonidin: 0.07mg Catechin: 2.33mg, Catechin: 2.33mg, Catechin: 2.33mg, Catechin: 2.33mg Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg, Epigallocatechin: 0.28mg Epicatechin: 6.81mg, Epicatechin: 6.81mg, Epicatechin: 6.81mg, Epicatechin: 6.81mg Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg, Epigallocatechin 3-gallate: 0.32mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg, Quercetin: 0.87mg

Nutrients (% of daily need)

Calories: 319.35kcal (15.97%), Fat: 17.64g (27.14%), Saturated Fat: 10.39g (64.95%), Carbohydrates: 38.7g (12.9%), Net Carbohydrates: 32.88g (11.96%), Sugar: 23.44g (26.04%), Cholesterol: 66.21mg (22.07%), Sodium: 277.22mg (12.05%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Caffeine: 15.6mg (5.2%), Protein: 4.44g (8.87%), Manganese: 0.7mg (34.8%), Fiber: 5.82g (23.29%), Vitamin C: 15.78mg (19.13%), Copper: 0.29mg (14.4%), Magnesium: 46.8mg

(11.7%), Selenium: 7.95µg (11.35%), Iron: 2.01mg (11.19%), Phosphorus: 104.51mg (10.45%), Vitamin A: 488.84IU (9.78%), Vitamin B2: 0.16mg (9.37%), Folate: 37.16µg (9.29%), Vitamin B1: 0.12mg (7.69%), Vitamin E: 1.01mg (6.76%), Potassium: 226.05mg (6.46%), Vitamin K: 6.56µg (6.24%), Zinc: 0.9mg (6.02%), Vitamin B3: 1.14mg (5.69%), Calcium: 55.71mg (5.57%), Vitamin B5: 0.47mg (4.74%), Vitamin D: 0.54µg (3.6%), Vitamin B6: 0.06mg (3.24%), Vitamin B12: 0.15µg (2.54%)