



## Devil's Food Cupcakes with Marshmallow Filling

READY IN



45 min.

SERVINGS



16

CALORIES



268 kcal

DESSERT

### Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.4 lb butter at room temperature
- ☐ 0.5 cup dutch-process cocoa unsweetened
- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 7 oz marshmallow creme
- ☐ 1 cup milk
- ☐ 0.5 teaspoon salt

☐ 1.5 cups sugar

## Equipment

☐ bowl

☐ oven

☐ knife

☐ blender

☐ skewers

☐ muffin liners

☐ pastry bag

## Directions

☐ In a bowl, with a mixer on medium speed, beat butter and sugar until smooth.

☐ Add eggs, one at a time, beating well after each addition and scraping down sides of bowl as needed.

☐ In another bowl, mix flour, cocoa, baking powder, and salt. Stir in half the flour mixture into butter mixture. Stir in milk just until blended.

☐ Add remaining flour mixture and stir just until incorporated. Spoon batter equally into 16 muffin cups (1/3-cup capacity; cups should be almost full) lined with paper baking cups.

☐ Bake in a 350 regular or convection oven until tops spring back when lightly pressed in the center or a wooden skewer inserted into the center comes out clean, about 20 minutes.

☐ Let cool in pans on racks for 5 minutes; remove cupcakes from pans and set on racks to cool completely, at least 30 minutes.

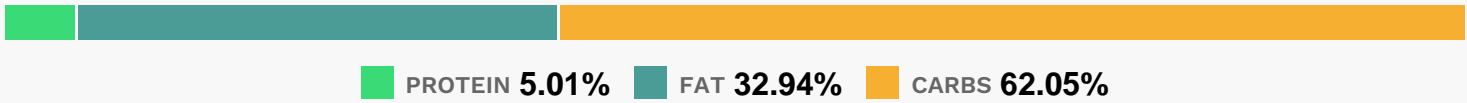
☐ With a small, sharp knife, cut a cylinder about 3/4 inch wide and 1 inch deep from the center of the top of each cupcake. Trim off and discard about 1/2 inch from bottom of each cylinder. With a knife, hollow out a small cavity inside each cupcake.

☐ Spoon marshmallow cream into pastry bag fitted with a 1/2-inch plain tip. Twist end of bag tightly to secure.

☐ Place tip in cavity of one cupcake; without moving tip, squeeze filling into cavity, to 1/4 inch from top. Repeat to fill remaining cupcakes. Insert cake cylinders into holes.

Spoon chocolate cream cheese frosting into another pastry bag, fitted with a 3/4-inch star tip, and pipe onto tops of cupcakes, or spread on cupcakes with knife.

# Nutrition Facts



## Properties

Glycemic Index:20.32, Glycemic Load:22.12, Inflammation Score:-3, Nutrition Score:4.9765217770701%

## Flavonoids

Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg, Catechin: 1.74mg Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg, Epicatechin: 5.28mg Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg, Quercetin: 0.27mg

## Nutrients (% of daily need)

Calories: 267.97kcal (13.4%), Fat: 10.29g (15.82%), Saturated Fat: 6.18g (38.65%), Carbohydrates: 43.6g (14.53%), Net Carbohydrates: 42.18g (15.34%), Sugar: 27.19g (30.21%), Cholesterol: 47.94mg (15.98%), Sodium: 209.76mg (9.12%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.18mg (2.06%), Protein: 3.52g (7.04%), Selenium: 8.11µg (11.59%), Manganese: 0.21mg (10.65%), Vitamin B1: 0.14mg (9.09%), Vitamin B2: 0.14mg (8.26%), Folate: 32.71µg (8.18%), Phosphorus: 77.89mg (7.79%), Iron: 1.28mg (7.08%), Copper: 0.13mg (6.52%), Vitamin A: 324.13IU (6.48%), Calcium: 60.21mg (6.02%), Fiber: 1.42g (5.67%), Vitamin B3: 1.01mg (5.03%), Magnesium: 19.78mg (4.94%), Zinc: 0.45mg (2.98%), Potassium: 92.11mg (2.63%), Vitamin B12: 0.16µg (2.6%), Vitamin B5: 0.24mg (2.4%), Vitamin E: 0.33mg (2.21%), Vitamin D: 0.29µg (1.95%), Vitamin B6: 0.03mg (1.51%)