




# Double Chocolate-Orange Cupcakes With Orange Buttercream Frosting


 Very Healthy

READY IN




20 min.

SERVINGS



1

CALORIES



5164 kcal

DESSERT

## Ingredients

- 0.3 cup butter melted
- 4 large eggs
- 18.3 oz german chocolate cake mix
- 1.3 cups orange juice
- 12 oz nestlé toll house semisweet chocolate morsels divided
- 1 teaspoon vanilla extract

## Equipment

- oven
- hand mixer
- microwave
- measuring cup

## Directions

- Microwave 1 cup chocolate morsels in a 2-cup glass measuring cup at HIGH 1 minute, stirring after 30 seconds. Stir until smooth. Cool slightly.
- Beat cake mix and next 3 ingredients at low speed with an electric mixer until moistened. Increase speed to medium, and beat 1 to 2 minutes or until well blended and smooth.
- Add melted chocolate and vanilla, beating until blended. Spoon batter by 1/4-cupfuls into paper baking cups in muffin pans.
- Bake at 375 for 16 to 18 minutes or until a wooden pick inserted in center comes out clean.
- Let cool in pans on wire racks 5 minutes.
- Remove from pans, and cool completely on wire racks.
- Spread Orange Buttercream Frosting evenly over cupcakes.
- Place remaining chocolate morsels in a 1-qt. zip-top plastic freezer bag; seal bag. Microwave at MEDIUM (50% power) 45 seconds to 1 minute, turning bag over after 30 seconds. Squeeze chocolate in bag until smooth.
- Cut a tiny hole in 1 corner of bag. Pipe melted chocolate over Orange Buttercream Frosting on cupcakes by gently squeezing bag.

## Nutrition Facts



**PROTEIN 5.98%** **FAT 49.53%** **CARBS 44.49%**

## Properties

Glycemic Index:102, Glycemic Load:16.47, Inflammation Score:-10, Nutrition Score:79.009130312049%

## Flavonoids

Eriodictyol: 0.53mg, Eriodictyol: 0.53mg, Eriodictyol: 0.53mg, Eriodictyol: 0.53mg Hesperetin: 37.04mg, Hesperetin: 37.04mg, Hesperetin: 37.04mg, Hesperetin: 37.04mg Naringenin: 6.63mg, Naringenin: 6.63mg, Naringenin: 6.63mg, Naringenin: 6.63mg Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg, Myricetin: 0.16mg

Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg, Quercetin: 0.77mg

## Nutrients (% of daily need)

Calories: 5163.66kcal (258.18%), Fat: 292.05g (449.3%), Saturated Fat: 137.06g (856.64%), Carbohydrates: 590.25g (196.75%), Net Carbohydrates: 550g (200%), Sugar: 350.37g (389.3%), Cholesterol: 927.09mg (309.03%), Sodium: 5076.39mg (220.71%), Alcohol: 1.38g (100%), Alcohol %: 0.12% (100%), Caffeine: 349.48mg (116.49%), Protein: 79.36g (158.72%), Copper: 6.6mg (329.92%), Manganese: 5.77mg (288.5%), Phosphorus: 2748.53mg (274.85%), Iron: 48.92mg (271.79%), Magnesium: 902mg (225.5%), Selenium: 155.2µg (221.71%), Vitamin C: 155mg (187.88%), Fiber: 40.25g (161.01%), Potassium: 4556.33mg (130.18%), Folate: 510.04µg (127.51%), Vitamin B2: 2.03mg (119.47%), Calcium: 1151.69mg (115.17%), Zinc: 15.96mg (106.41%), Vitamin B1: 1.35mg (90.11%), Vitamin E: 11.73mg (78.2%), Vitamin A: 3776.53IU (75.53%), Vitamin B3: 12.57mg (62.84%), Vitamin B5: 5.46mg (54.64%), Vitamin K: 50.36µg (47.96%), Vitamin B12: 2.52µg (42.02%), Vitamin B6: 0.78mg (39.24%), Vitamin D: 4µg (26.67%)