



Double Feature Cupcakes with Mexican Hot Chocolate Frosting

READY IN



40 min.

SERVINGS



12

CALORIES



701 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon chili powder
- ☐ 3 cups confectioners' sugar sifted
- ☐ 8 ounce cream cheese at room temperature
- ☐ 3 large eggs
- ☐ 0.8 cup flour all-purpose
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.5 cup milk chocolate chips

- ☐ 12 peanut butter cups
- ☐ 12 peanut butter cups mini
- ☐ 0.1 teaspoon salt
- ☐ 0.3 teaspoon salt
- ☐ 1 cup sugar
- ☐ 0.5 cup butter unsalted at room temperature (1 stick)
- ☐ 1 cup butter unsalted (2 sticks)
- ☐ 3 ounces chocolate unsweetened melted
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract

Equipment

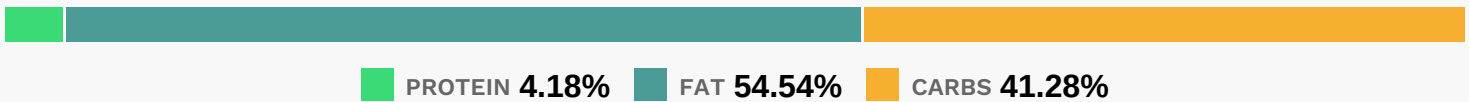
- ☐ bowl
- ☐ ladle
- ☐ oven
- ☐ pot
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup
- ☐ muffin tray

Directions

- ☐ Preheat the oven to 350 degrees F. Line a standard cupcake pan with liners.
- ☐ To prepare the cupcake batter: In a large heat resistant bowl, combine the chocolate and butter over a pot of simmering water, without letting the bottom touch the water. Stir gently until melted and well combined. You may use a microwave, if preferable.
- ☐ Remove chocolate from heat and stir in the vanilla.
- ☐ Add the sugar. Beat with a handheld electric mixture until smooth and combined, about 3 minutes.

- ☐ Add the eggs, 1 at a time, mixing for 20 seconds between each egg to incorporate.
- ☐ In a separate bowl, sift together the flour, cocoa powder, baking powder, and salt.
- ☐ Mix until well blended.
- ☐ Using ladle or small measuring cup, fill the cupcake cups 2/3 of the way full.
- ☐ Place a peanut butter cup in the center of each cup and press down slightly.
- ☐ Bake until the cupcakes are firm to the touch about 20 minutes.
- ☐ To prepare the frosting: Using a handheld electric beater, cream the cream cheese and butter together thoroughly.
- ☐ Add the chili power and cinnamon, mixing to incorporate.
- ☐ Add the salt, vanilla, and confectioners' sugar. Finally, mix in the melted chocolate and blend thoroughly until smooth. If additional thickening is needed, add more sifted confectioners' sugar, a little at a time, until a spreadable consistency is reached.

Nutrition Facts



Properties

Glycemic Index:22.42, Glycemic Load:16.32, Inflammation Score:-7, Nutrition Score:9.9808695873489%

Flavonoids

Catechin: 6.11mg, Catechin: 6.11mg, Catechin: 6.11mg, Catechin: 6.11mg Epicatechin: 14.74mg, Epicatechin: 14.74mg, Epicatechin: 14.74mg, Epicatechin: 14.74mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 700.64kcal (35.03%), Fat: 44.36g (68.24%), Saturated Fat: 25.19g (157.46%), Carbohydrates: 75.55g (25.18%), Net Carbohydrates: 72.31g (26.3%), Sugar: 62.54g (69.49%), Cholesterol: 128.03mg (42.68%), Sodium: 279.8mg (12.17%), Alcohol: 0.11g (100%), Alcohol %: 0.09% (100%), Caffeine: 12.84mg (4.28%), Protein: 7.64g (15.28%), Manganese: 0.47mg (23.36%), Vitamin A: 1093.52IU (21.87%), Copper: 0.41mg (20.55%), Phosphorus: 152.62mg (15.26%), Iron: 2.56mg (14.24%), Selenium: 9.96µg (14.23%), Magnesium: 55.89mg (13.97%), Fiber: 3.24g (12.95%), Vitamin B2: 0.2mg (11.7%), Zinc: 1.5mg (10.02%), Folate: 37.52µg (9.38%), Calcium: 89.13mg (8.91%), Vitamin B3: 1.75mg (8.74%), Vitamin B1: 0.12mg (8.22%), Potassium: 261.37mg (7.47%), Vitamin E: 1.09mg (7.26%), Vitamin B5: 0.53mg (5.33%), Vitamin D: 0.68µg (4.5%), Vitamin B12: 0.26µg (4.39%), Vitamin K: 3.87µg (3.69%), Vitamin B6: 0.07mg (3.43%)