



Double Feature Cupcakes with Mexican Hot Chocolate Frosting

 Vegetarian

READY IN



40 min.

SERVINGS



12

CALORIES



665 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
- ☐ 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

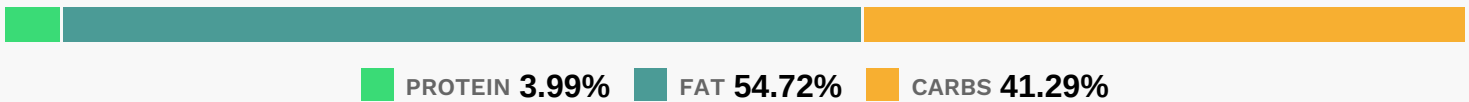
- ☐ bowl
- ☐ ladle
- ☐ oven
- ☐ pot
- ☐ microwave
- ☐ muffin liners
- ☐ measuring cup
- ☐ muffin tray

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:9.4800000738191%

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: 664.59kcal (33.23%), Fat: 42.22g (64.96%), Saturated Fat: 24.45g (152.78%), Carbohydrates: 71.67g (23.89%), Net Carbohydrates: 68.69g (24.98%), Sugar: 59.24g (65.82%), Cholesterol: 127.61mg (42.54%), Sodium: 254.81mg (11.08%), Alcohol: 0.11g (100%), Alcohol %: 0.1% (100%), Caffeine: 12.35mg (4.12%), Protein: 6.93g (13.86%), Manganese: 0.47mg (23.36%), Vitamin A: 1089.6IU (21.79%), Copper: 0.39mg (19.71%), Phosphorus: 141.35mg (14.14%), Selenium: 9.87µg (14.09%), Iron: 2.48mg (13.77%), Magnesium: 51.55mg (12.89%), Fiber: 2.99g (11.94%), Vitamin B2: 0.19mg (11.24%), Zinc: 1.41mg (9.42%), Folate: 34.02µg (8.51%), Calcium: 83.67mg (8.37%), Vitamin B1: 0.11mg (7.47%), Vitamin E: 1.08mg (7.19%), Vitamin B3: 1.43mg (7.17%), Potassium: 237.36mg (6.78%), Vitamin B5: 0.49mg (4.9%), Vitamin D: 0.68µg (4.5%), Vitamin B12: 0.25µg (4.09%), Vitamin K: 3.73µg (3.56%), Vitamin B6: 0.06mg (3.08%)