



## Espresso Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



197 kcal

DESSERT

### Ingredients

- 1 box chocolate cake mix
- 1 tablespoon espresso powder instant
- 8 oz mascarpone cheese
- 2 teaspoons milk
- 2 teaspoons espresso powder instant
- 1 cup powdered sugar
- 1 teaspoon espresso powder instant
- 12 oz chocolate frosting
- 1 serving espresso grounds

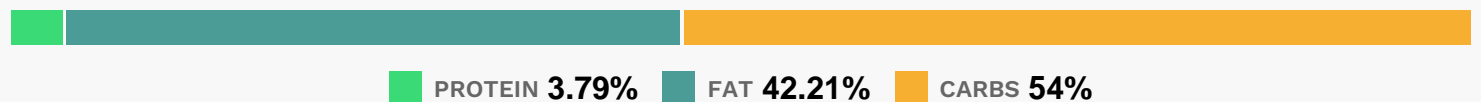
## Equipment

- bowl
- oven
- hand mixer
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make batter as directed on box; gently stir in 1 tablespoon espresso powder just until blended. Divide batter evenly among muffin cups.
- Bake and cool as directed on box for cupcakes.
- In medium bowl, beat mascarpone cheese, milk, 2 teaspoons espresso powder and the powdered sugar with electric mixer on medium speed until smooth. Spoon mixture into decorating bag fitted with 1/4-inch (#
- writing tip.
- To fill each cupcake, insert tip of bag into center of cooled cupcake; gently squeeze bag until cupcake expands slightly but does not burst (each cupcake should be filled with about 1 tablespoon filling).
- Stir 1 teaspoon espresso powder into the frosting. Spoon frosting mixture into decorating bag fitted with 3/4-inch (#82
- star tip. Pipe over tops of cupcakes.
- Garnish with espresso beans. Store covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:1.58, Glycemic Load:0.01, Inflammation Score:-1, Nutrition Score:2.3469565111496%

## Nutrients (% of daily need)

Calories: 196.72kcal (9.84%), Fat: 9.57g (14.72%), Saturated Fat: 4.03g (25.16%), Carbohydrates: 27.55g (9.18%), Net Carbohydrates: 26.99g (9.81%), Sugar: 19.98g (22.2%), Cholesterol: 9.5mg (3.17%), Sodium: 180.02mg (7.83%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 12.82mg (4.27%), Protein: 1.93g (3.87%), Phosphorus: 61.23mg (6.12%), Iron: 1.03mg (5.72%), Copper: 0.1mg (5.06%), Calcium: 42.4mg (4.24%), Manganese: 0.08mg (4.01%), Selenium: 2.43µg (3.46%), Magnesium: 12.61mg (3.15%), Potassium: 99.76mg (2.85%), Folate: 11.3µg (2.83%), Vitamin E: 0.42mg (2.81%), Vitamin A: 133.65IU (2.67%), Fiber: 0.56g (2.24%), Vitamin B1: 0.03mg (2.18%), Vitamin B3: 0.4mg (2.01%), Vitamin B2: 0.03mg (1.94%), Zinc: 0.19mg (1.26%)