

## Espresso Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



357 kcal

DESSERT

### Ingredients

- ☐ 24 servings general foods international suisse mocha cafe
- ☐ 1 box chocolate cake mix
- ☐ 1 tablespoon espresso powder instant
- ☐ 1 teaspoon espresso powder instant
- ☐ 2 teaspoons espresso powder instant
- ☐ 8 oz mascarpone cheese
- ☐ 2 teaspoons milk
- ☐ 1 container chocolate
- ☐ 1 cup powdered sugar

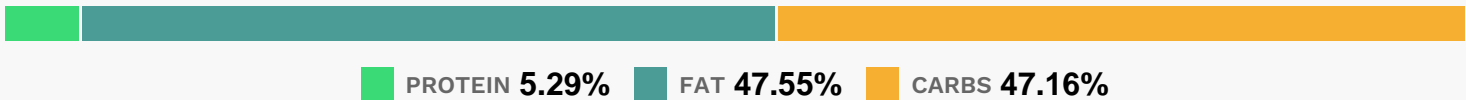
# Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ muffin liners

# Directions

- ☐ Heat oven to 350F (325F 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:3.36, Glycemic Load:0.02, Inflammation Score:-3, Nutrition Score:5.4756521921929%

Nutrients (% of daily need)

Calories: 356.65kcal (17.83%), Fat: 19.09g (29.37%), Saturated Fat: 9.25g (57.81%), Carbohydrates: 42.6g (14.2%), Net Carbohydrates: 39.16g (14.24%), Sugar: 28.83g (32.03%), Cholesterol: 14.7mg (4.9%), Sodium: 164.09mg (7.13%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 348.07mg (116.02%), Protein: 4.78g (9.56%), Copper: 0.3mg (14.91%), Fiber: 3.43g (13.74%), Manganese: 0.27mg (13.47%), Magnesium: 52.45mg (13.11%), Iron: 1.91mg (10.6%), Phosphorus: 104.09mg (10.41%), Calcium: 81.27mg (8.13%), Vitamin B2: 0.14mg (8.06%), Potassium: 208.85mg (5.97%), Selenium: 3.43µg (4.9%), Zinc: 0.68mg (4.51%), Folate: 12.36µg (3.09%), Vitamin B3: 0.61mg (3.07%), Vitamin K: 3.05µg (2.91%), Vitamin A: 133.51IU (2.67%), Vitamin B1: 0.04mg (2.54%), Vitamin E: 0.29mg (1.95%), Vitamin B6: 0.02mg (1.13%)