



## First Kiss Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



464 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 3 tablespoons maraschino cherries
- ☐ 1 teaspoon chocolate extract
- ☐ 1 cup dutch-processed cocoa powder
- ☐ 4 large eggs

- ☐ 24 add a hershey's chocolate kiss on top as done
- ☐ 24 maraschino cherries (red with stems)
- ☐ 1 cups baking mix
- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 8 ounces bittersweet chocolate (chopped)
- ☐ 2 cups caster sugar
- ☐ 2 cups water (boiling)
- ☐ 2.8 cups flour (all-purpose)
- ☐ 0.3 cup whipping cream
- ☐ 1 cup whipping cream

## Equipment

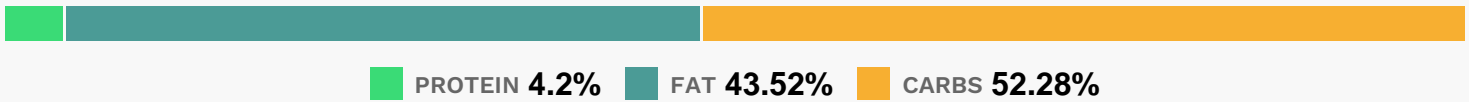
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in chocolate extract.

- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes. Do not cool.
- ☐ While cupcakes are still warm, press 1 chocolate kiss into the center of each.
- ☐ Let cool completely.
- ☐ To prepare cherry frosting, beat first 5 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Makes 3 cups.
- ☐ Frost each cupcake with Cherry Frosting using metal tip no. 2D.
- ☐ To prepare ganache, cook cream in a heavy nonaluminum saucepan over medium heat, stirring often, just until it begins to steam (do not boil); remove from heat.
- ☐ Place chocolate in a glass bowl. Slowly add hot cream to chocolate, beating with a whisk until chocolate melts and mixture is well blended. The mixture will thicken as it cools. Makes about 2 cups.
- ☐ Dip cherries in Chocolate Ganache, and place 1 on top of each cupcake.

## Nutrition Facts



## Properties

Glycemic Index:14.05, Glycemic Load:19.59, Inflammation Score:-5, Nutrition Score:7.670000044548%

## Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

## Nutrients (% of daily need)

Calories: 464.04kcal (23.2%), Fat: 23.21g (35.71%), Saturated Fat: 13.79g (86.17%), Carbohydrates: 62.75g (20.92%), Net Carbohydrates: 59.84g (21.76%), Sugar: 44.93g (49.92%), Cholesterol: 77.32mg (25.77%), Sodium: 301.75mg (13.12%), Alcohol: 0.03g (100%), Alcohol %: 0.03% (100%), Caffeine: 16.37mg (5.46%), Protein: 5.04g (10.07%), Manganese: 0.38mg (19.12%), Copper: 0.31mg (15.25%), Selenium: 9.84µg (14.05%), Phosphorus: 126.55mg (12.65%), Iron: 2.17mg (12.06%), Vitamin A: 589.77IU (11.8%), Fiber: 2.91g (11.63%), Vitamin B2: 0.18mg (10.52%), Magnesium: 41.59mg (10.4%), Vitamin B1: 0.15mg (10.24%), Folate: 38.45µg (9.61%), Vitamin B3: 1.25mg (6.25%), Calcium: 61.36mg (6.14%), Zinc: 0.8mg (5.32%), Potassium: 160.52mg (4.59%), Vitamin E: 0.61mg (4.06%), Vitamin

B5: 0.32mg (3.23%), Vitamin B12: 0.15µg (2.58%), Vitamin K: 2.66µg (2.53%), Vitamin D: 0.37µg (2.43%), Vitamin B6: 0.04mg (1.84%)