



## German Chocolate Cupcakes

 Vegetarian

READY IN



110 min.

SERVINGS



14

CALORIES



647 kcal

DESSERT

### Ingredients

- 0.5 teaspoon almond extract pure
- 1.5 teaspoons baking soda
- 1 cup blanched almonds and toasted sliced
- 1 cup buttermilk at room temperature
- 2 tablespoons freshly coffee brewed
- 4 extra large egg yolks
- 2 extra large eggs at room temperature
- 12 ounce evaporated milk canned

- 1.8 cups flour all-purpose
- 0.7 cup granulated sugar
- 0.3 teaspoon kosher salt
- 0.5 teaspoon kosher salt
- 0.7 cup brown sugar light packed
- 1.3 cups brown sugar light packed
- 1 cup pecans chopped
- 0.5 cup cup heavy whipping cream sour at room temperature
- 2 cups coconut or sweetened flaked
- 12 tablespoons butter unsalted ()
- 12 tablespoons butter unsalted at room temperature ()
- 1 cup cocoa powder unsweetened such as pernigotti
- 1 teaspoon vanilla extract pure
- 2 teaspoons vanilla extract pure

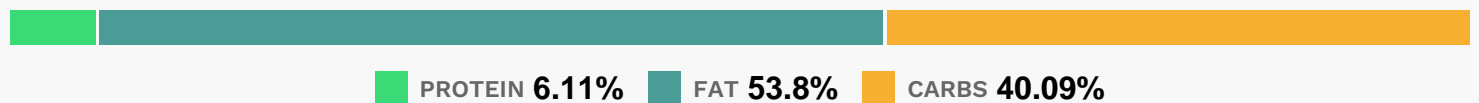
## Equipment

- bowl
- sauce pan
- oven
- knife
- whisk
- blender
- hand mixer
- toothpicks
- wooden spoon
- spatula
- ice cream scoop
- muffin liners

## Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees. Line cupcake pans with 14 or 15 paper liners.
- In the bowl of an electric mixer fitted with the paddle attachment, cream the butter, granulated sugar, and brown sugar on medium-high speed for 5 minutes, until light and fluffy. Scrape down the bowl. Lower the speed to medium, add the eggs one at a time, then add the vanilla and mix well. In a separate bowl, whisk together the buttermilk, sour cream, and coffee. In a third bowl, sift together the flour, cocoa powder, baking soda, and salt. With the mixer on low, add the buttermilk and flour mixtures alternately in thirds, beginning with the buttermilk and ending with the flour. Don't overmix! Fold the batter a few times with a rubber spatula to be sure it's mixed.
- Scoop the batter into the cupcake liners. (I use a 2-inch ice cream scoop.)
- Bake in the center of the oven for 20 to 25 minutes, until a toothpick comes out clean. Cool for 10 minutes, remove from the pans, and allow to cool completely before frosting.
- Melt the butter in a large saucepan over medium heat.
- Whisk in the evaporated milk, brown sugar, and egg yolks and bring to a simmer over medium heat. Simmer, stirring constantly with a wooden spoon, for about 15 minutes, until slightly thickened. If the mixture looks a bit curdled, beat it vigorously with a whisk. Off the heat, stir in the vanilla extract, almond extract, coconut, almonds, pecans, and salt. Allow to cool for about an hour. Frost the cupcakes with a knife or small metal spatula.

## Nutrition Facts



## Properties

Glycemic Index:13.29, Glycemic Load:15.57, Inflammation Score:-7, Nutrition Score:15.228695776152%

## Flavonoids

Cyanidin: 0.84mg, Cyanidin: 0.84mg, Cyanidin: 0.84mg, Cyanidin: 0.84mg Delphinidin: 0.57mg, Delphinidin: 0.57mg, Delphinidin: 0.57mg, Delphinidin: 0.57mg Catechin: 4.55mg, Catechin: 4.55mg, Catechin: 4.55mg, Catechin: 4.55mg Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg, Epigallocatechin: 0.44mg Epicatechin: 12.13mg, Epicatechin: 12.13mg, Epicatechin: 12.13mg, Epicatechin: 12.13mg Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg, Epigallocatechin 3-gallate: 0.18mg,

Epigallocatechin 3-gallate: 0.18mg Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg, Quercetin: 0.62mg

## Nutrients (% of daily need)

Calories: 646.53kcal (32.33%), Fat: 40.31g (62.01%), Saturated Fat: 19.9g (124.38%), Carbohydrates: 67.59g (22.53%), Net Carbohydrates: 62.06g (22.57%), Sugar: 47.82g (53.13%), Cholesterol: 150.68mg (50.23%), Sodium: 351.18mg (15.27%), Alcohol: 0.34g (100%), Alcohol %: 0.24% (100%), Caffeine: 14.97mg (4.99%), Protein: 10.3g (20.59%), Manganese: 1mg (50.24%), Copper: 0.52mg (25.76%), Phosphorus: 251.75mg (25.17%), Selenium: 16.2µg (23.15%), Fiber: 5.53g (22.11%), Magnesium: 86.59mg (21.65%), Vitamin B2: 0.36mg (21.4%), Vitamin E: 3.1mg (20.67%), Vitamin A: 859.64IU (17.19%), Calcium: 171.69mg (17.17%), Iron: 2.82mg (15.64%), Vitamin B1: 0.23mg (15.51%), Folate: 52.64µg (13.16%), Potassium: 416.92mg (11.91%), Zinc: 1.77mg (11.77%), Vitamin B3: 1.67mg (8.37%), Vitamin B5: 0.79mg (7.92%), Vitamin D: 1.04µg (6.97%), Vitamin B12: 0.35µg (5.79%), Vitamin B6: 0.11mg (5.55%), Vitamin K: 2.54µg (2.41%)