



Ghirardelli® Dark Chocolate Cupcakes

 Popular

READY IN



130 min.

SERVINGS



12

CALORIES



369 kcal

DESSERT

Ingredients

- ☐ 6 ounces into 1-inch pieces chopped
- ☐ 1.3 teaspoons baking soda
- ☐ 0.5 cup firmly brown sugar light packed
- ☐ 0.3 cup ghirardelli cocoa unsweetened
- ☐ 1 large eggs
- ☐ 1.1 cups flour all-purpose
- ☐ 0.5 cup granulated sugar white
- ☐ 0.8 cup heavy cream

- ☐ 0.5 cup milk plus whole
- ☐ 0.3 teaspoon salt
- ☐ 1 cup semi-sweet chocolate chips
- ☐ 0.3 cup strong coffee decoction brewed
- ☐ 3 tablespoons butter unsalted
- ☐ 2 tablespoons milk whole

Equipment

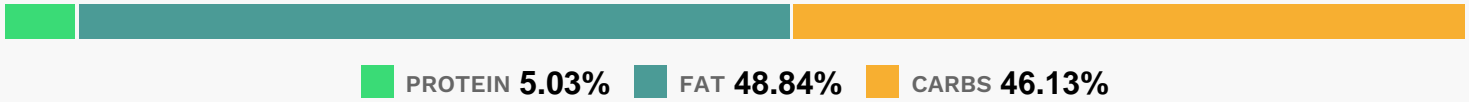
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ double boiler
- ☐ spatula
- ☐ muffin tray

Directions

- ☐ Preheat the oven to 350 degrees F. Line 12 cupcake molds or muffin tins with paper liners or spray with nonstick spray.
- ☐ To make the cupcakes, sift together the flour, cocoa, baking soda, and salt.
- ☐ In a medium bowl, whisk together the egg, brown sugar, and white sugar.
- ☐ Whisk in the milk, coffee, and melted butter.
- ☐ Whisk in the dry ingredients. Divide the batter evenly among the cupcake molds, filling them about three-quarters full.
- ☐ Bake for 15 minutes, or until a tester inserted in the middle of the cupcakes comes out clean. Cool for 10 minutes. Using a small spatula or knife, remove the cupcakes from the pan. Continue to cool on a wire rack to room temperature.

- ☐ To make the frosting, melt the chopped chocolate in the top of a double boiler, or in a heatproof bowl, over barely simmering water, stirring occasionally until smooth.
- ☐ Heat the cream until hot.
- ☐ Remove from the heat and whisk in the chocolate.
- ☐ Transfer to a bowl and cool to just warm.
- ☐ Whisk in the butter until smooth.
- ☐ Let sit until it reaches a spreading consistency, about 1 hour.
- ☐ Spread the frosting on top of the cupcakes.
- ☐ Sprinkle them with chocolate chips.

Nutrition Facts



Properties

Glycemic Index:18.42, Glycemic Load:12.51, Inflammation Score:-5, Nutrition Score:8.4304347809242%

Flavonoids

Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg, Catechin: 1.16mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 369.46kcal (18.47%), Fat: 20.42g (31.41%), Saturated Fat: 12.08g (75.52%), Carbohydrates: 43.39g (14.46%), Net Carbohydrates: 40.11g (14.59%), Sugar: 28.89g (32.1%), Cholesterol: 43.08mg (14.36%), Sodium: 183.85mg (7.99%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 31.49mg (10.5%), Protein: 4.73g (9.47%), Manganese: 0.54mg (26.98%), Copper: 0.45mg (22.7%), Magnesium: 66.29mg (16.57%), Iron: 2.77mg (15.38%), Phosphorus: 131.65mg (13.17%), Fiber: 3.28g (13.12%), Selenium: 8.81µg (12.58%), Vitamin B2: 0.15mg (8.74%), Vitamin B1: 0.12mg (7.69%), Zinc: 1.12mg (7.44%), Potassium: 258.15mg (7.38%), Vitamin A: 363.53IU (7.27%), Folate: 24.9µg (6.23%), Calcium: 58.31mg (5.83%), Vitamin B3: 1.02mg (5.11%), Vitamin D: 0.51µg (3.42%), Vitamin B5: 0.32mg (3.24%), Vitamin B12: 0.19µg (3.12%), Vitamin E: 0.45mg (2.98%), Vitamin K: 2.93µg (2.79%), Vitamin B6: 0.04mg (2.05%)