

Gluten-Free Tiramisu Cupcakes







DESSERT

Ingredients

15 oz betty crocker's cake mix gluten free yellow
1 cup butter softened
1.3 cups water
4 teaspoons vanilla gluten-free
6 eggs
2 cups whipping cream
8 oz mascarpone cheese gluten-free
3 tablespoons rum / brandy / coffee liqueur

1 tablespoon hot-brewed coffee cold brewed

	1 cup powdered sugar
	0.3 cup rum / brandy / coffee liqueur
	0.1 teaspoon cocoa powder unsweetened
	0.3 cup milk chocolate shavings dark
Equipment	
	bowl
	frying pan
	oven
	wire rack
	hand mixer
	toothpicks
	muffin liners
Directions	
	Heat oven to 350°F.
	Place paper baking cup in each of 24 regular-size muffin cups. In large bowl, beat cake mixes, butter, water, vanilla and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups, filling each three-fourths full.
	Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
	In large bowl, beat whipping cream with electric mixer on high speed until stiff.
	Add mascarpone cheese, 3 tablespoons liqueur, cold brewed coffee and the powdered sugar; beat just until well blended and thick enough to pipe or spread (do not overbeat).
	In shallow bowl, place 1/4 cup liqueur. Dip tops of each cooled cupcake into liqueur. Top with whipped cream mixture.
	Sprinkle with cocoa and chocolate shavings. Store loosely covered in refrigerator.

Nutrition Facts

Properties

Glycemic Index: 2.08, Glycemic Load: 0, Inflammation Score: -4, Nutrition Score: 2.7617391535769%

Flavonoids

Epicatechin: O.01mg, Epicatechin: O.01mg, Epicatechin: O.01mg

Nutrients (% of daily need)

Calories: 244.02kcal (12.2%), Fat: 21.09g (32.44%), Saturated Fat: 12.96g (81.01%), Carbohydrates: 9.23g (3.08%), Net Carbohydrates: 9.04g (3.29%), Sugar: 8.53g (9.48%), Cholesterol: 93.26mg (31.09%), Sodium: 88.41mg (3.84%), Alcohol: 1.17g (100%), Alcohol %: 1.58% (100%), Protein: 2.85g (5.7%), Vitamin A: 720.84IU (14.42%), Selenium: 4.3µg (6.15%), Vitamin B2: 0.09mg (5.53%), Phosphorus: 42.06mg (4.21%), Calcium: 36.81mg (3.68%), Vitamin D: 0.54µg (3.58%), Vitamin E: 0.53mg (3.55%), Vitamin B12: 0.15µg (2.5%), Vitamin B5: 0.24mg (2.39%), Copper: 0.04mg (2.2%), Iron: 0.37mg (2.08%), Manganese: 0.04mg (1.9%), Magnesium: 7.49mg (1.87%), Zinc: 0.27mg (1.78%), Folate: 6.26µg (1.57%), Potassium: 51.73mg (1.48%), Vitamin K: 1.51µg (1.44%), Vitamin B6: 0.03mg (1.35%)