



Hazelnut Truffle Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



272 kcal

DESSERT

Ingredients

- 1 tablespoon double-acting baking powder
- 1 cup butter
- 13 ounce nutella nutella® (such as)
- 24 nutella ferrero rocher® (such as)
- 3 eggs
- 2.3 cups flour all-purpose
- 0.3 cup frangelico
- 0.3 cup hazelnuts chopped
- 0.8 cup milk

- 0.5 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract
- 1.5 cups granulated sugar white

Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- aluminum foil
- muffin tray

Directions

- Preheat an oven to 350 degrees F (175 degrees C). Line a muffin pan with paper or foil liners. Sift together the flour, cocoa, and baking powder; set aside.
- Combine the milk, liqueur, and vanilla in a small bowl.
- Beat the butter and sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- Add the room-temperature eggs one at a time, allowing each egg to blend into the butter mixture before adding the next.
- Pour in the flour mixture alternately with the milk, mixing until just incorporated, ending with the flour.
- Pour the batter into prepared cups, about 1/2 cup each.
- Press an unwrapped truffle into the bottom of each cupcake and spread the batter over the top of each truffle.
- Bake in a preheated oven until the tops spring back to the touch, about 20 to 25 minutes. Cool cupcakes in the pan for 5 to 10 minutes before removing to a wire rack to cool completely.
- Frost cooled cupcakes with chocolate-hazelnut spread and garnish with chopped hazelnuts.

Nutrition Facts

PROTEIN 5.26% FAT 46.74% CARBS 48%

Properties

Glycemic Index:16.61, Glycemic Load:18.21, Inflammation Score:-3, Nutrition Score:5.8982608464101%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 1.18mg, Catechin: 1.18mg, Catechin: 1.18mg, Catechin: 1.18mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg, Epicatechin: 3.52mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg, Quercetin: 0.18mg

Nutrients (% of daily need)

Calories: 271.88kcal (13.59%), Fat: 14.46g (22.24%), Saturated Fat: 10.04g (62.74%), Carbohydrates: 33.41g (11.14%), Net Carbohydrates: 31.42g (11.43%), Sugar: 21.84g (24.26%), Cholesterol: 41.71mg (13.9%), Sodium: 131.98mg (5.74%), Alcohol: 0.06g (100%), Alcohol %: 0.1% (100%), Caffeine: 5.27mg (1.76%), Protein: 3.66g (7.32%), Manganese: 0.37mg (18.53%), Selenium: 6.85µg (9.79%), Iron: 1.73mg (9.6%), Copper: 0.19mg (9.4%), Phosphorus: 86.12mg (8.61%), Vitamin E: 1.29mg (8.59%), Vitamin B1: 0.12mg (8.15%), Fiber: 1.98g (7.94%), Vitamin B2: 0.13mg (7.81%), Folate: 28.59µg (7.15%), Calcium: 67.39mg (6.74%), Magnesium: 25.94mg (6.49%), Vitamin A: 279.16IU (5.58%), Vitamin B3: 0.84mg (4.2%), Potassium: 136.74mg (3.91%), Zinc: 0.52mg (3.47%), Vitamin B12: 0.15µg (2.51%), Vitamin B5: 0.25mg (2.49%), Vitamin B6: 0.04mg (2.1%), Vitamin D: 0.19µg (1.29%), Vitamin K: 1.27µg (1.21%)