



## Heart of the Batter

 Vegetarian

READY IN



60 min.

SERVINGS



6

CALORIES



634 kcal

BATTER

## Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 cup strawberry-flavored milk at room temperature
- 2 cups confectioners' sugar
- 2 large eggs at room temperature
- 1.5 cups flour all-purpose
- 0.8 cup granulated sugar
- 0.5 cup heavy cream
- 0.5 teaspoon salt

- 3 strawberries hulled halved lengthwise
- 6 strawberries hulled
- 1 stick butter unsalted at room temperature
- 0.5 cup cocoa powder unsweetened
- 1 teaspoon vanilla extract

## Equipment

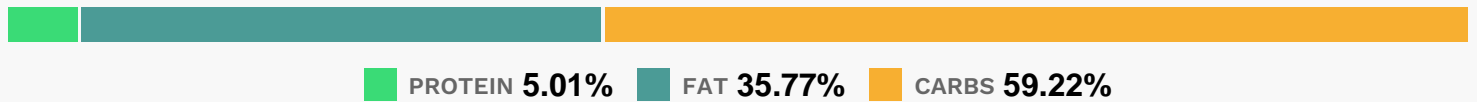
- bowl
- frying pan
- oven
- knife
- whisk
- blender
- toothpicks
- muffin liners
- muffin tray
- pastry bag

## Directions

- Make the cupcakes: Preheat the oven to 350 degrees F. Line a 6-cup jumbo muffin pan with paper liners.
- Whisk the flour, baking powder and salt in a bowl.
- Beat the butter and granulated sugar in a large bowl with a mixer on medium-high speed until light and fluffy, about 3 minutes. Beat in the eggs, one at a time, then beat in the vanilla. Reduce the mixer speed to low; beat in the flour mixture in 3 batches, alternating with the strawberry milk, beginning and ending with flour, until just combined.
- Divide the batter evenly among the prepared muffin cups.
- Bake until a toothpick comes out clean, 25 to 30 minutes.
- Let cool 5 minutes in the pan, then remove to a rack to cool completely.

- Using a paring knife, cut a cone-shaped piece of cake out of the top of each cupcake (about the same size as the strawberries), stopping about 1/2 inch from the bottom. Stuff with the strawberries, then cover with a small piece of the removed cake.
- Make the frosting: Sift the confectioners' sugar and cocoa powder into a medium bowl.
- Transfer half of the sugar-cocoa mixture to a large bowl; add the butter and 1/4 cup cream and beat with a mixer on medium-high speed until smooth.
- Add the remaining sugar-cocoa mixture and 1/4 cup cream and beat until fluffy.
- Transfer to a pastry bag fitted with a star tip and pipe onto the cupcakes. Top each with a strawberry half.
- Photograph by Sam Kaplan

## Nutrition Facts



## Properties

Glycemic Index:58.68, Glycemic Load:36.06, Inflammation Score:-7, Nutrition Score:12.779130396636%

## Flavonoids

Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg, Cyanidin: 0.3mg Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg, Petunidin: 0.02mg Delphinidin: 0.06mg, Delphinidin: 0.06mg, Delphinidin: 0.06mg, Delphinidin: 0.06mg Pelargonidin: 4.47mg, Pelargonidin: 4.47mg, Pelargonidin: 4.47mg, Pelargonidin: 4.47mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 5.21mg, Catechin: 5.21mg, Catechin: 5.21mg, Catechin: 5.21mg Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg, Epigallocatechin: 0.14mg Epicatechin: 14.15mg, Epicatechin: 14.15mg, Epicatechin: 14.15mg, Epicatechin: 14.15mg Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg, Epicatechin 3-gallate: 0.03mg Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg, Epigallocatechin 3-gallate: 0.02mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.92mg, Quercetin: 0.92mg, Quercetin: 0.92mg, Quercetin: 0.92mg Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg, Gallocatechin: 0.01mg

## Nutrients (% of daily need)

Calories: 633.74kcal (31.69%), Fat: 26.15g (40.23%), Saturated Fat: 15.82g (98.9%), Carbohydrates: 97.4g (32.47%), Net Carbohydrates: 93.38g (33.96%), Sugar: 67.88g (75.43%), Cholesterol: 127.4mg (42.47%), Sodium: 346.8mg (15.08%), Alcohol: 0.23g (100%), Alcohol %: 0.15% (100%), Caffeine: 16.69mg (5.56%), Protein: 8.24g (16.48%), Manganese: 0.58mg (29.2%), Selenium: 18.38µg (26.26%), Vitamin B2: 0.34mg (20.13%), Folate: 74.03µg (18.51%),

Vitamin B1: 0.27mg (18.31%), Phosphorus: 182.69mg (18.27%), Copper: 0.36mg (18.06%), Vitamin A: 874.77IU (17.5%), Iron: 3.03mg (16.86%), Fiber: 4.02g (16.1%), Vitamin C: 10.89mg (13.2%), Magnesium: 51.81mg (12.95%), Calcium: 126.62mg (12.66%), Vitamin B3: 2.13mg (10.66%), Vitamin D: 1.2µg (8.03%), Zinc: 1.1mg (7.37%), Potassium: 253.59mg (7.25%), Vitamin E: 0.89mg (5.91%), Vitamin B5: 0.57mg (5.66%), Vitamin B12: 0.28µg (4.68%), Vitamin B6: 0.08mg (3.75%), Vitamin K: 2.73µg (2.6%)