



WHATSheATE



HOMEMADE CHOCOLATE CUPCAKES WITH PEANUT BUTTER TOFFEE CHIP COOKIE DOUGH FROSTING

READY IN



10 min.

SERVINGS



4

CALORIES



1708 kcal

DESSERT

Ingredients

- ☐ 1 cup fisher natural almonds sliced
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup canola oil
- ☐ 0.5 cup creamy peanut butter
- ☐ 2 large eggs
- ☐ 1.3 cups gold medal flour all-purpose
- ☐ 0.8 cup granulated sugar

- ☐ 2 tablespoons heavy cream
- ☐ 0.5 teaspoon kosher salt
- ☐ 1 package butter-flavored microwave popcorn
- ☐ 0.3 cup milk
- ☐ 0.5 cup milk chocolate toffee chips
- ☐ 1 cup semi chocolate chips sweet
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 0.3 cup toffee bits
- ☐ 1 stick butter unsalted softened
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.5 teaspoon vanilla extract pure
- ☐ 1 cup chocolate chips white

Equipment

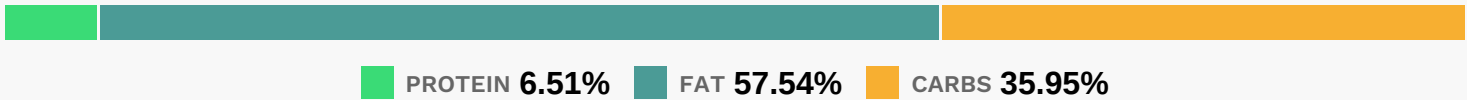
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ aluminum foil
- ☐ stand mixer
- ☐ microwave
- ☐ ice cream scoop
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F. and line 16 cupcake cups with foil liners.Microwave milk in a medium bowl until hot.
- ☐ Pour in chocolate chips and let sit for a couple minutes. Stir until melted and smooth.
- ☐ Place flour, cocoa powder, sugar, salt, baking soda, eggs, sour cream and oil into a large mixing bowl.

- ☐ Mix until well combined.
- ☐ Pour in melted chocolate, mixing until well combined. Fill lined muffin cups 3/4 full with batter and bake for 20–25 minutes, until baked through. Careful to not take out early, or cupcakes will sink in the middle.
- ☐ Let cool completely. To prepare frosting, place butter into a stand mixer and beat until smooth.
- ☐ Add peanut butter, sugar and vanilla beating until combined.
- ☐ Add flour, salt, heavy cream and toffee chips, mixing until desired consistency. If dough is too dry, add additional cream.
- ☐ Place dollops of cookie dough frosting on top of cooled cupcakes using a large cookie scoop or large ice cream scoop.
- ☐ Drizzle with warm chocolate ganache if desired.

Nutrition Facts



Properties

Glycemic Index:108.86, Glycemic Load:77.67, Inflammation Score:-9, Nutrition Score:38.399130352165%

Flavonoids

Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg, Cyanidin: 0.57mg Catechin: 4.94mg, Catechin: 4.94mg, Catechin: 4.94mg, Catechin: 4.94mg Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg, Epigallocatechin: 0.6mg Epicatechin: 14.22mg, Epicatechin: 14.22mg, Epicatechin: 14.22mg, Epicatechin: 14.22mg Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg, Eriodictyol: 0.06mg Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg, Naringenin: 0.1mg Isorhamnetin: 0.61mg, Isorhamnetin: 0.61mg, Isorhamnetin: 0.61mg, Isorhamnetin: 0.61mg Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg, Kaempferol: 0.09mg Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg, Quercetin: 0.8mg

Nutrients (% of daily need)

Calories: 1707.58kcal (85.38%), Fat: 113.19g (174.14%), Saturated Fat: 51.5g (321.89%), Carbohydrates: 159.14g (53.05%), Net Carbohydrates: 146.09g (53.12%), Sugar: 107.86g (119.85%), Cholesterol: 208.53mg (69.51%), Sodium: 694.48mg (30.19%), Alcohol: 0.17g (100%), Alcohol %: 0.05% (100%), Caffeine: 69.62mg (23.21%), Protein: 28.81g (57.61%), Manganese: 2.27mg (113.26%), Vitamin E: 11.84mg (78.94%), Copper: 1.45mg (72.36%), Magnesium: 279.99mg (70%), Phosphorus: 646.39mg (64.64%), Vitamin B2: 0.96mg (56.51%), Fiber: 13.05g (52.19%), Selenium: 32.85µg (46.93%), Iron: 8.28mg (45.99%), Vitamin B3: 8.53mg (42.66%), Folate: 130.39µg (32.6%), Vitamin B1: 0.48mg (31.97%), Zinc: 4.7mg (31.36%), Potassium: 1065.88mg (30.45%), Calcium: 294.63mg (29.46%), Vitamin A:

1362.05IU (27.24%), Vitamin B5: 1.67mg (16.71%), Vitamin B6: 0.32mg (15.98%), Vitamin K: 16.29µg (15.52%), Vitamin B12: 0.77µg (12.91%), Vitamin D: 1.21µg (8.08%)