



Hostess Cupcake Clones

READY IN



42 min.

SERVINGS



12

CALORIES



279 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoons baking soda
- ☐ 0.5 cup chocolate chips
- ☐ 0.3 cup natural cocoa powder unsweetened
- ☐ 2 large eggs
- ☐ 1 tablespoons espresso powder
- ☐ 140 grams flour all-purpose for best results (weigh it)
- ☐ 0.8 teaspoon gelatin powder unflavored
- ☐ 0.8 cup granulated sugar
- ☐ 1.3 cups marshmallow creme

- ☐ 0.3 teaspoon salt
- ☐ 0.3 cup semi chocolate chips
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 3 tablespoons butter unsalted
- ☐ 1 teaspoon vanilla extract
- ☐ 0.5 cup vegetable oil
- ☐ 3 tablespoons water

Equipment

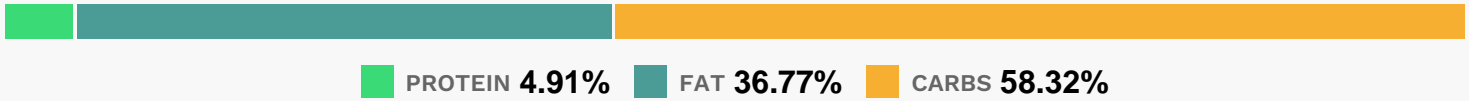
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ wooden spoon
- ☐ microwave
- ☐ muffin liners
- ☐ pastry bag
- ☐ baking spatula

Directions

- ☐ Preheat oven to 325 degrees F. Grease and flour 12 muffin cups. In a small bowl, thoroughly stir together the flour, baking soda and salt. In a mixing bowl, whisk together the boiling water, cocoa powder, chocolate chips and espresso powder.
- ☐ Whisk the sugar, sour cream and oil into the mixing bowl, then whisk in the eggs and vanilla.
- ☐ Add the flour mixture and stir with a wooden spoon or rubber scraper until batter is smooth. Divide batter evenly between muffin cups and bake for 18–22 minutes.

- ☐ Let the muffins cool on a wire rack for 10 minutes, then turn from the pan and let cool completely.To make the filling, sprinkle the gelatin over the water in a large microwave–safe bowl and let soften for five minutes.Microwave for about 30 seconds or just until water boils around the edges.
- ☐ Add the butter, vanilla and salt and whisk until smooth.
- ☐ Let cool until just warm to touch, then whisk in the marshmallow crème until smooth. Refrigerate for 30 minutes or until somewhat set — mine was thick, but not entirely “set”.Set aside 1/3 cup of the marshmallow mixture and put it in a pastry bag fitted with a writing tip. Alternatively, you can skip setting aside marshmallow mixture and make a small batch of buttercream frosting (see note for directions).To fill the cupcakes, insert the tip of a knife at at 45 degree angle about a ¼ inch from the edge of the cupcake edge. Carve out a cone. Fill the carved out part with marshmallow cream. Trim the tip of the cone and use the top flat part to cap the hole.To make the glaze, combine the chocolate chips and butter in a small bowl and microwave for 30 seconds. Stir until melted and smooth.
- ☐ Let cool for 10 minutes (I didn’t let mine cool) and spoon over the cupcakes.
- ☐ Let set and then pipe swirls over the top using your reserved icing or the easy icing recipe in the notes.

Nutrition Facts



Properties

Glycemic Index:12.09, Glycemic Load:15.17, Inflammation Score:-3, Nutrition Score:4.96086956528222%

Flavonoids

Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg, Epicatechin: 4.69mg Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg, Quercetin: 0.24mg

Nutrients (% of daily need)

Calories: 278.55kcal (13.93%), Fat: 11.85g (18.23%), Saturated Fat: 5.96g (37.23%), Carbohydrates: 42.29g (14.1%), Net Carbohydrates: 40.69g (14.8%), Sugar: 27.21g (30.23%), Cholesterol: 44.48mg (14.83%), Sodium: 111.46mg (4.85%), Alcohol: 0.11g (100%), Alcohol %: 0.17% (100%), Caffeine: 22.88mg (7.63%), Protein: 3.56g (7.12%), Manganese: 0.25mg (12.49%), Selenium: 7.89µg (11.27%), Copper: 0.19mg (9.29%), Iron: 1.37mg (7.62%), Vitamin B2: 0.12mg (7.34%), Phosphorus: 69.14mg (6.91%), Vitamin B1: 0.1mg (6.71%), Magnesium: 26.81mg (6.7%), Folate: 26.79µg (6.7%), Fiber: 1.6g (6.4%), Vitamin B3: 0.92mg (4.59%), Vitamin K: 4.22µg (4.02%), Potassium: 138.44mg

(3.96%), Vitamin A: 194.67IU (3.89%), Zinc: 0.52mg (3.49%), Calcium: 29.48mg (2.95%), Vitamin E: 0.39mg (2.62%),
Vitamin B5: 0.24mg (2.37%), Vitamin B12: 0.11µg (1.82%), Vitamin D: 0.22µg (1.46%), Vitamin B6: 0.03mg (1.4%)