



Hot Lava

READY IN



150 min.

SERVINGS



24

CALORIES



897 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 1.8 tablespoons double-acting baking powder
- ☐ 2 tablespoons brown sugar
- ☐ 4 cups brown sugar
- ☐ 24 servings brown sugar sauce
- ☐ 1 cup butter
- ☐ 1 tablespoon butter
- ☐ 5.3 cups cake flour
- ☐ 2 tablespoons cornstarch
- ☐ 3 egg yolks

- ☐ 4 eggs
- ☐ 1 teaspoon kosher salt
- ☐ 2 cups milk
- ☐ 0.5 cup pineapple pureed frozen
- ☐ 2 cups pineapple frozen
- ☐ 8 cups powdered sugar
- ☐ 8 ounces roasted pig chopped
- ☐ 2 cups sugar
- ☐ 4 cups sugar
- ☐ 0.3 cup teriyaki sauce
- ☐ 2 cups butter unsalted room temperature
- ☐ 2 tablespoons vanilla extract pure
- ☐ 1.5 cups vegetable oil

Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ toothpicks
- ☐ wooden spoon
- ☐ stand mixer
- ☐ wax paper
- ☐ muffin liners

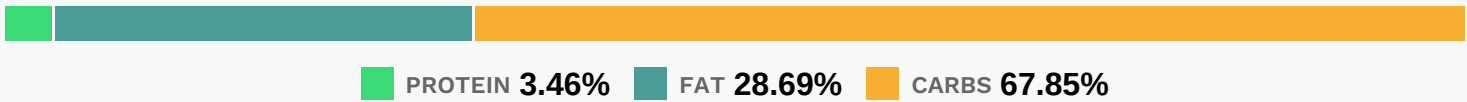
Directions

- ☐ For the cupcakes: Preheat the oven to 350 degrees F. Line two regular-size cupcake pans with 24 cupcake liners.
- ☐ In a large bowl, sift the flour, sugar, baking powder and salt together. Set the bowl aside.

- ☐ In an electric stand mixer bowl fitted with a paddle attachment, add the milk, vegetable oil, 1 cup cold water, pineapple, vanilla extract and eggs. Beat the wet ingredients together on medium speed for 2 minutes.
- ☐ Add the dry mixture into the bowl in three additions, scraping down the sides after each addition is mixed in.
- ☐ Pour half of the cooled Brown Sugar Sauce into the mixer bowl.
- ☐ Mix on low to medium speed until all the ingredients are mixed together; the batter will look smooth.
- ☐ Fill each cupcake liner three-quarters full with the batter.
- ☐ Bake on the center rack for the best results.
- ☐ Bake until a toothpick comes out clean, 25 to 32 minutes. Cool completely. The cupcakes will be golden.
- ☐ To assemble: Poke a hole in the center of each cupcake, fill with the Pineapple Filling. Frost the cooled, filled cupcakes with the Teriyaki Buttercream Frosting. Finish the cupcakes with the Caramelized Roasted Pig.
- ☐ In a medium saucepan, add the brown sugar, milk and butter.
- ☐ Heat on medium to high heat until the mixture bubbles and becomes thick enough to coat the back of a metal spoon, 10 to 15 minutes.
- ☐ Remove from the heat and pour into a heatproof bowl.
- ☐ Let cool.
- ☐ Mix 1/2 cup cold water and the cornstarch in a small bowl with a fork. Puree the pineapple, brown sugar and the water mixture in a blender. Bring the mixture to a boil in a medium saucepan over medium to high heat. Stir with a wooden spoon until the mixture reduces down to a thick syrup.
- ☐ Remove from the heat and pour into a bowl. Cool the filling in the refrigerator. When cool, pour the filling into a squeeze sauce bottle.
- ☐ In the bowl of an electric stand mixer fitted with the paddle attachment, beat the butter on medium speed until smooth. Scrape down the sides.
- ☐ Add the egg yolks one at a time to the butter, mixing in between each addition.
- ☐ Mixing on low speed, add the powdered sugar to the bowl 1 cup at a time, until the sugar is fully incorporated. Scrape down the sides again.

- ☐
- Add the teriyaki sauce, half of the brown sugar sauce and vanilla to the mix, beat on medium low, 2 minutes.
- ☐
- In a small saucepan, melt the butter over medium heat.
- ☐
- Add the brown sugar and stir until the sugar and butter melt together.
- ☐
- Add the roasted pig, and stir until all the meat is coated with the mixture.
- ☐
- Pour onto wax paper, and cool.

Nutrition Facts



Properties

Glycemic Index:23.1, Glycemic Load:49.52, Inflammation Score:-5, Nutrition Score:8.4856521979622%

Flavonoids

Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg, Quercetin: 0.02mg

Nutrients (% of daily need)

Calories: 896.66kcal (44.83%), Fat: 29.18g (44.89%), Saturated Fat: 16.3g (101.89%), Carbohydrates: 155.24g (51.75%), Net Carbohydrates: 154.33g (56.12%), Sugar: 132.81g (147.57%), Cholesterol: 122.23mg (40.74%), Sodium: 408.89mg (17.78%), Alcohol: 0.37g (100%), Alcohol %: 0.18% (100%), Protein: 7.91g (15.82%), Selenium: 18.77µg (26.82%), Manganese: 0.41mg (20.74%), Vitamin A: 839.17IU (16.78%), Calcium: 133.62mg (13.36%), Phosphorus: 125.55mg (12.56%), Vitamin C: 8.22mg (9.96%), Vitamin B2: 0.14mg (8.42%), Vitamin E: 1.17mg (7.77%), Vitamin B6: 0.15mg (7.73%), Vitamin K: 7.34µg (6.99%), Vitamin B1: 0.1mg (6.54%), Iron: 1.04mg (5.78%), Vitamin B5: 0.58mg (5.76%), Copper: 0.11mg (5.73%), Potassium: 197.23mg (5.64%), Vitamin D: 0.81µg (5.42%), Magnesium: 21.34mg (5.33%), Vitamin B12: 0.32µg (5.27%), Vitamin B3: 1.03mg (5.15%), Folate: 20.37µg (5.09%), Zinc: 0.71mg (4.7%), Fiber: 0.91g (3.63%)