



Hottie Chocolate Cupcakes

READY IN



235 min.

SERVINGS



12

CALORIES



470 kcal

DESSERT

Ingredients

- ☐ 0.3 cup brown sugar packed
- ☐ 2 tablespoons jalapeño peppers canned finely chopped
- ☐ 12 tablespoons creamy triple-chocolate chip fudge frosting
- ☐ 0.5 teaspoon cinnamon extract
- ☐ 1 large eggs
- ☐ 1 box moist chocolate cake mix dark
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.5 cup butter unsalted softened 1 stick
- ☐ 12 servings whipped cream

- ☐ 3 tablespoons water

Equipment

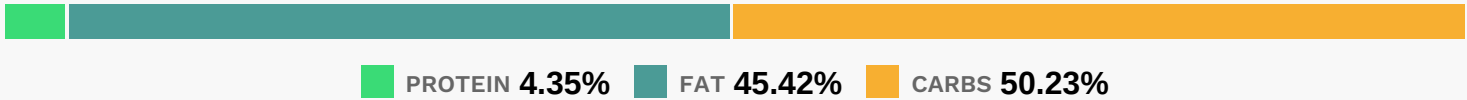
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ hand mixer
- ☐ spatula
- ☐ muffin liners
- ☐ muffin tray
- ☐ cutting board

Directions

- ☐ Wet your hands with cold water. Scoop out 1 tablespoon of frosting and form it into a ball with your hands.
- ☐ Place ball on a cookie sheet and continue until you have 12 balls.
- ☐ Place frosting balls in freezer for 2 hours to allow balls to firm up.
- ☐ In a large bowl using an electric mixer, beat the butter and brown sugar until it is light and fluffy.
- ☐ Add the cake mix, egg, cinnamon extract, cinnamon, jalapeno and water and beat on low speed for 30 seconds until combined. Scrape down the bowl and beaters with a rubber spatula. Beat an additional 2 minutes on medium speed, scraping the bowl occasionally. Cover the bowl with plastic wrap and let it sit for 1 hour.
- ☐ Preheat the oven to 375 degrees F. Spray cups of Texas-size muffin pan with nonstick cooking spray. Drop 2 tablespoons of batter into the muffin cups.
- ☐ Bake for 15 minutes.

- ☐
- Remove the pan from the oven and place the frosting balls into sunken cupcakes. Top with an additional 2 tablespoons of batter. Smooth the batter to cover the frosting balls. Return the pan to the oven and bake for 10 minutes.
- ☐
- Cool cupcakes in the pan for 10 minutes. Using a knife, loosen the sides of the cakes and invert the pan onto a cutting board.
- ☐
- Place the cakes right side up on individual plates, dust with cocoa powder, and serve immediately with a scoop of vanilla ice cream.

Nutrition Facts



Properties

Glycemic Index:5.92, Glycemic Load:9.22, Inflammation Score:-4, Nutrition Score:7.6404347601144%

Nutrients (% of daily need)

Calories: 470.15kcal (23.51%), Fat: 24.57g (37.8%), Saturated Fat: 11.78g (73.63%), Carbohydrates: 61.12g (20.37%), Net Carbohydrates: 59.44g (21.61%), Sugar: 45.6g (50.66%), Cholesterol: 64.88mg (21.63%), Sodium: 424.05mg (18.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Caffeine: 4.37mg (1.46%), Protein: 5.3g (10.6%), Phosphorus: 193.92mg (19.39%), Calcium: 152.8mg (15.28%), Vitamin B2: 0.24mg (14.26%), Iron: 2.14mg (11.89%), Vitamin A: 567.08IU (11.34%), Copper: 0.21mg (10.57%), Selenium: 7.28µg (10.4%), Manganese: 0.19mg (9.29%), Potassium: 310.76mg (8.88%), Magnesium: 32.14mg (8.04%), Vitamin E: 1.2mg (7.99%), Folate: 28.38µg (7.09%), Fiber: 1.69g (6.75%), Vitamin B1: 0.09mg (6.26%), Zinc: 0.88mg (5.85%), Vitamin B5: 0.53mg (5.28%), Vitamin B12: 0.31µg (5.18%), Vitamin B3: 0.7mg (3.5%), Vitamin B6: 0.06mg (3.01%), Vitamin K: 2.53µg (2.41%), Vitamin D: 0.36µg (2.38%)