



Mango Coriander Pound Cake Cupcakes with Mango Chutney Filling and Sweetened Condensed Milk Whipped Cream

READY IN



155 min.

SERVINGS



24

CALORIES



534 kcal

DESSERT

Ingredients

- 3 teaspoons double-acting baking powder
- 1 cup brown sugar
- 3 teaspoons coriander powder
- 3 large eggs plus 1 egg white whole
- 8 ounces egg yolks (8 large egg yolks)
- 3 cups flour all-purpose
- 1 cup granulated sugar

- 8 ounces granulated sugar
- 4 cups heavy cream cold
- 0.5 teaspoon kosher salt
- 1 champagne mango ripe peeled chopped finely
- 1 package mangos dried sweetened
- 8 ounces mango chutney divided
- 0.3 cup apricot-mango nectar
- 4 ounces apricot-mango nectar
- 0.5 cup milk
- 0.3 cup mango juice concentrate
- 1 pinch salt
- 14 ounce condensed milk sweetened canned
- 1.5 sticks butter unsalted at room temperature
- 6 ounces butter unsalted cut into chunks at room temperature
- 2 teaspoons vanilla extract
- 1 tablespoon vegetable oil

Equipment

- bowl
- frying pan
- sauce pan
- oven
- knife
- whisk
- mixing bowl
- wire rack
- pot
- blender
- toothpicks

- cookie cutter
- stand mixer
- stove
- muffin liners
- rolling pin

Directions

- For the mango chutney curd: Put a small pot filled with 1-inch of water on the stovetop to boil.
- In a medium stainless steel bowl, whisk the egg yolks and sugar until combined.
- Add 4 ounces of the mango chutney and the mango nectar.
- Whisk until combined.
- Place the bowl on top of the pot of boiling water. Reduce the heat to a simmer.
- Whisk continuously until the mixture reduces and thickens to the consistency of sour cream, 10 to 20 minutes.
- Take the mixture off the stove.
- Add the butter and whisk until the butter is fully incorporated. Fold in remaining 4 ounces mango chutney and the mango chunks into the curd and allow to cool before filling the cupcakes.
- For the cupcakes: Preheat the oven to 325 degrees F. Line tins with 24 muffin cups.
- In a small saucepan, heat the butter on low until just melted. Set aside.
- In a large mixing bowl, sift together the flour, baking powder, coriander and salt.
- Add the sugars and whisk until all the dry ingredients are combined.
- In a separate bowl, whisk the eggs and egg white until lightly beaten.
- Mix in the milk, mango juice concentrate, mango nectar and vanilla. Gradually add the wet ingredients into the dry, whisking until just combined.
- Scoop 1/2 cup batter into the saucepan of melted butter. Stir until combined.
- Add the oil and continue to mix until all are incorporated.
- Pour back into the large bowl of batter. Fold in until incorporated.
- Use a 1 1/2-ounce portion scoop to scoop the batter into each muffin cup, filling 2/3 full.

- Bake until a toothpick comes out clean when inserted into the cake, 18 to 22 minutes. Allow the cupcakes to cool in the pan for 5 minutes. Then remove to a cooling rack until completely cool.
- Hollow out 1/2-inch of the center of the cupcake with a corer or paring knife. Fill with the mango chutney curd. Top with a dollop of Sweetened Condensed Milk Whipped Cream and a Dried Mango Star
- Garnish.
- A viewer, who may not be a professional cook, provided this recipe. The Food Network Kitchens chefs have not tested this recipe and therefore, we cannot make representation as to the results.
- In a stand mixer with the whisk attachment, beat the heavy cream until soft peaks form.
- Turn the mixer to low speed and slowly pour in the condensed milk.
- Add the salt.
- Mix until firm peaks form. Do not over-mix.
- Use a small rolling pin to flatten a few pieces of dried mango.
- Cut out 24 stars with 1/2-inch star shaped cookie cutter.

Nutrition Facts

PROTEIN 4.82% **FAT 51.01%** **CARBS 44.17%**

Properties

Glycemic Index:21.37, Glycemic Load:30.87, Inflammation Score:-7, Nutrition Score:9.4169565076413%

Flavonoids

Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg, Cyanidin: 0.01mg Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg

Nutrients (% of daily need)

Calories: 533.78kcal (26.69%), Fat: 30.78g (47.36%), Saturated Fat: 18.42g (115.14%), Carbohydrates: 59.98g (19.99%), Net Carbohydrates: 59.15g (21.51%), Sugar: 45.19g (50.21%), Cholesterol: 183.54mg (61.18%), Sodium: 156.62mg (6.81%), Alcohol: 0.1g (100%), Alcohol %: 0.09% (100%), Protein: 6.54g (13.08%), Vitamin A: 1294.84IU (25.9%), Selenium: 15.86µg (22.66%), Vitamin B2: 0.32mg (18.97%), Phosphorus: 145.66mg (14.57%), Calcium: 142.38mg (14.24%), Vitamin C: 11.67mg (14.14%), Folate: 54.84µg (13.71%), Vitamin B1: 0.18mg (12.1%), Vitamin D: 1.45µg (9.64%), Vitamin E: 1.15mg (7.68%), Iron: 1.34mg (7.42%), Manganese: 0.14mg (7%), Vitamin B5: 0.68mg

(6.77%), Vitamin B12: 0.38µg (6.26%), Potassium: 208.67mg (5.96%), Vitamin B3: 1.13mg (5.64%), Vitamin B6: 0.09mg (4.67%), Zinc: 0.65mg (4.34%), Magnesium: 17.03mg (4.26%), Vitamin K: 3.97µg (3.78%), Copper: 0.07mg (3.54%), Fiber: 0.84g (3.34%)