



## Midnight Molten Brownie Cupcakes

 Dairy Free

READY IN



30 min.

SERVINGS



12

CALORIES



308 kcal

DESSERT

### Ingredients

- 0.5 cup semi chocolate chips
- 0.5 cup butter
- 3 eggs
- 3 egg yolk
- 16 oz brownie mix
- 0.5 cup frangelico

### Equipment

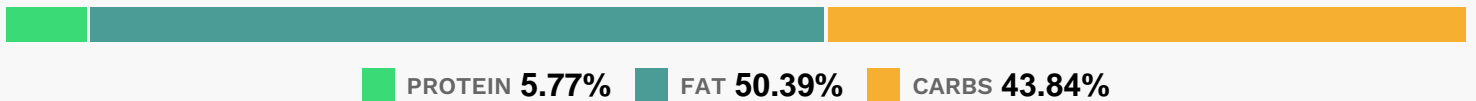
- bowl

- baking sheet
- oven
- knife
- whisk
- hand mixer
- microwave
- muffin liners

## Directions

- Heat oven to 400°F. Generously grease 12 muffin cups (2 3/4x1 1/4 inches). In medium microwavable bowl, microwave chocolate chips and butter uncovered on High 45 to 60 seconds or until melted and mixture can be stirred smooth.
- In large bowl, beat eggs and egg yolks with wire whisk or electric mixer until foamy. Reserve chocolate syrup pouch from brownie mix. Gradually beat dry brownie mix into egg mixture until well blended. Gently stir in melted chocolate mixture. Fill muffin cups half full of brownie mixture; top each with 1/2 teaspoon decors. Top with remaining brownie mixture.
- Bake 10 to 12 minutes or until edges are set and internal temperature is at least 160°F. DO NOT OVERBAKE. Centers will be soft. Cool 2 minutes.
- Loosen each cupcake with knife; turn upside down onto heatproof tray or cookie sheet. To serve, place cupcake on plate; drizzle with reserved chocolate syrup and top with additional decors.

## Nutrition Facts



## Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-3, Nutrition Score:3.6456521576189%

## Nutrients (% of daily need)

Calories: 308.35kcal (15.42%), Fat: 17.3g (26.61%), Saturated Fat: 4.99g (31.2%), Carbohydrates: 33.85g (11.28%), Net Carbohydrates: 33.25g (12.09%), Sugar: 21.57g (23.96%), Cholesterol: 89.97mg (29.99%), Sodium: 218.1mg (9.48%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.45mg (2.15%), Protein: 4.46g (8.92%), Iron: 1.85mg (10.29%), Vitamin A: 466.36IU (9.33%), Selenium: 6.53µg (9.32%), Phosphorus: 61.01mg (6.1%), Manganese: 0.1mg

(5.25%), Copper: 0.1mg (5.25%), Vitamin B2: 0.08mg (4.78%), Vitamin E: 0.57mg (3.79%), Magnesium: 15.03mg (3.76%), Vitamin B12: 0.21µg (3.48%), Vitamin B5: 0.33mg (3.34%), Vitamin D: 0.46µg (3.09%), Zinc: 0.44mg (2.96%), Folate: 11.83µg (2.96%), Fiber: 0.6g (2.4%), Calcium: 19.45mg (1.95%), Potassium: 66.58mg (1.9%), Vitamin B6: 0.04mg (1.89%), Vitamin B1: 0.02mg (1.04%)