



WHATSheATE



Milk and Cookies Cupcakes

READY IN



110 min.

SERVINGS



12

CALORIES



864 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.8 cup brown sugar
- ☐ 1.5 cups brown sugar
- ☐ 1.3 cups buttermilk at room temperature
- ☐ 1 cup canola oil
- ☐ 0.5 cup chocolate chopped
- ☐ 12 servings chocolate straws for garnish
- ☐ 0.5 cup chocolate chips

- ☐ 1 cup chocolate chips
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup granulated sugar
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup heavy cream
- ☐ 0.8 cup heavy cream
- ☐ 0.8 cup mascarpone cheese
- ☐ 1 tablespoon milk powder
- ☐ 1.3 cups pastry flour
- ☐ 1 teaspoon salt
- ☐ 2 sticks butter unsalted at room temperature
- ☐ 2 eggs whole at room temperature
- ☐ 3 eggs whole at room temperature

Equipment

- ☐ bowl
- ☐ baking sheet
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ pot
- ☐ blender
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray
- ☐ pastry bag
- ☐ drinking straws

Directions

- ☐ For the cupcakes: Preheat the oven to 345 degrees F. Line a cupcake pan with liners.
- ☐ In a bowl, add the brown sugar,pastry flour,baking powder,baking soda andsalt.In a second bowl, add the buttermilk, oiland eggs.
- ☐ Combine the wet ingredients with the dry ingredients and mix with a whisk until fully combined.
- ☐ Scoop the batter into the cupcake liners.
- ☐ Sprinkle the chocolate chips on top of each cupcake before baking.
- ☐ Bake for 12 to 15 minutes. Check for doneness by inserting a toothpick into the cupcakes. If it comes out clean, they are done. Allow to cool completely or the frosting will melt.
- ☐ For the ganache: In a small pot over low heat, mix the chocolate and cream until combined and smooth.
- ☐ Place the mascarpone, heavy cream, granulated sugar and milk powder in a mixing bowl. Using a whisk attachment at medium speed, whip until stiff peaks are reached.
- ☐ To assemble: Dip the cooled cupcakes in the chocolate ganache. Set aside and allow to set for 10 minutes.
- ☐ Place the mascarpone milk cream in a pastry bag with a plain tip. Pipe the frosting to desired design and garnish with a fresh Mini Chocolate Chip Cookieand chocolate straw. Refrigerate the cupcakes or store in a cooler temperature to prevent the frosting from melting.
- ☐ Preheat the oven to 345 degrees F. Line a baking sheet with parchment paper.
- ☐ Combine the all-purpose flour, baking powder, baking soda and salt in a bowl.
- ☐ Cream the butter and sugars using a mixer with a paddle attachment.
- ☐ Add the eggs to the mixture and mix until incorporated.
- ☐ Add the dry ingredients and mix at medium speed until the ingredients come together.
- ☐ Mix in the chocolate chips just until evenly distributed.
- ☐ Roll the cookie dough into tiny balls (slightly smaller than a dime) and line them on the prepared baking sheet.
- ☐ Bake for 7 minutes.

Nutrition Facts



 PROTEIN **4.33%**  FAT **47.7%**  CARBS **47.97%**

Properties

Glycemic Index:39.03, Glycemic Load:27.08, Inflammation Score:-7, Nutrition Score:12.99826082976%

Nutrients (% of daily need)

Calories: 863.87kcal (43.19%), Fat: 46.88g (72.13%), Saturated Fat: 26.52g (165.72%), Carbohydrates: 106.1g (35.37%), Net Carbohydrates: 103.68g (37.7%), Sugar: 76.15g (84.61%), Cholesterol: 154.13mg (51.38%), Sodium: 405.19mg (17.62%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 5.47mg (1.82%), Protein: 9.57g (19.14%), Manganese: 0.74mg (37.21%), Selenium: 24.09µg (34.41%), Vitamin A: 1179.17IU (23.58%), Vitamin B2: 0.35mg (20.4%), Vitamin B1: 0.28mg (18.34%), Phosphorus: 172.38mg (17.24%), Calcium: 165.22mg (16.52%), Folate: 60.71µg (15.18%), Iron: 2.47mg (13.7%), Vitamin E: 1.66mg (11.04%), Vitamin B3: 2.17mg (10.84%), Magnesium: 42.8mg (10.7%), Fiber: 2.43g (9.71%), Vitamin D: 1.44µg (9.58%), Copper: 0.18mg (8.95%), Potassium: 309.52mg (8.84%), Vitamin B5: 0.71mg (7.13%), Zinc: 1.06mg (7.05%), Vitamin B6: 0.13mg (6.65%), Vitamin B12: 0.37µg (6.17%), Vitamin K: 5.75µg (5.47%)