



Mini Chocolate- Chip Cupcakes

READY IN



45 min.

SERVINGS



42

CALORIES



84 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 3 large eggs at room temperature
- ☐ 2 cups flour all-purpose
- ☐ 0.8 cup milk
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup semi chocolate chips mini
- ☐ 1 cup sugar
- ☐ 8 tablespoons butter unsalted at room temperature (1 stick)
- ☐ 1 teaspoon vanilla extract

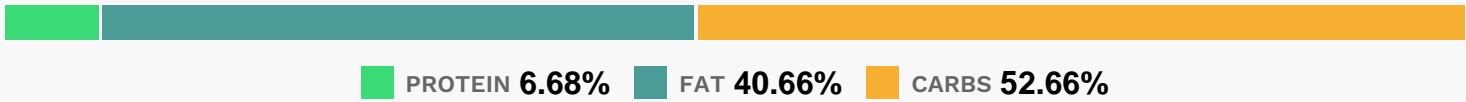
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ aluminum foil
- ☐ spatula
- ☐ ice cream scoop
- ☐ muffin tray

Directions

- ☐ Preheat oven to 375F. Mist 3 12-cup and 1 6-cup miniature muffin tins with cooking spray, or line each cup with a paper or foil liner.
- ☐ Whisk together flour, baking powder and salt in a medium bowl until well combined. With an electric mixer on medium speed, beat butter with sugar until light and fluffy, about 3 minutes. Beat in eggs one at a time, beating well after each and scraping down sides of bowl as necessary.
- ☐ Add milk and vanilla extract and beat until smooth. Reduce mixer speed to low and beat in flour mixture in 2 batches just until blended. With a rubber spatula, carefully stir in chocolate chips.
- ☐ Using a small ice cream scoop or a tablespoon, fill each muffin cup nearly to top with batter.
- ☐ Bake cupcakes for 15 minutes, or until a toothpick inserted in center comes out clean.
- ☐ Let cupcakes cool in pans on wire racks for about 5 minutes, then transfer to wire racks to cool completely.

Nutrition Facts



Properties

Glycemic Index:6.55, Glycemic Load:6.74, Inflammation Score:-1, Nutrition Score:1.9047826152781%

Nutrients (% of daily need)

Calories: 83.52kcal (4.18%), Fat: 3.79g (5.84%), Saturated Fat: 2.19g (13.7%), Carbohydrates: 11.06g (3.69%), Net Carbohydrates: 10.67g (3.88%), Sugar: 6.04g (6.71%), Cholesterol: 19.71mg (6.57%), Sodium: 41.51mg (1.8%), Alcohol: 0.03g (100%), Alcohol %: 0.17% (100%), Protein: 1.4g (2.81%), Selenium: 3.49µg (4.98%), Manganese: 0.08mg (3.98%), Vitamin B1: 0.05mg (3.44%), Vitamin B2: 0.05mg (3.24%), Folate: 12.65µg (3.16%), Phosphorus: 30.04mg (3%), Iron: 0.54mg (3%), Copper: 0.05mg (2.36%), Calcium: 21.9mg (2.19%), Vitamin B3: 0.38mg (1.92%), Vitamin A: 94.39IU (1.89%), Magnesium: 7.33mg (1.83%), Fiber: 0.39g (1.55%), Zinc: 0.18mg (1.22%), Vitamin B12: 0.06µg (1.08%), Vitamin B5: 0.11mg (1.08%), Vitamin D: 0.16µg (1.06%)