



Mocha Latte Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



537 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1 cup dutch-processed cocoa powder
- ☐ 4 large eggs
- ☐ 1 tablespoons espresso powder instant
- ☐ 24 servings sprinkles

- ☐ 1 cups baking mix
- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 1 cup sugar
- ☐ 2 cups granulated sugar fine
- ☐ 1 teaspoon chocolate extract
- ☐ 1 teaspoon vanilla extract
- ☐ 2 cups water boiling
- ☐ 2.8 cups flour all-purpose
- ☐ 1 cup whipping cream
- ☐ 3 tablespoons whipping cream

Equipment

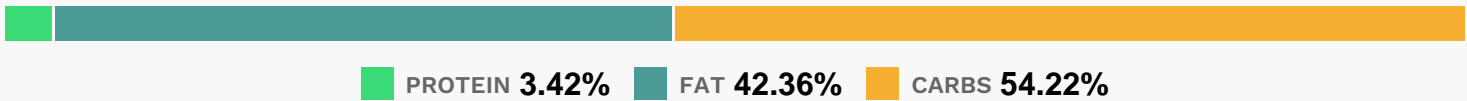
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Stir together boiling water, cocoa, and espresso until smooth; let cool. Beat butter at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in chocolate extract.

- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- ☐ To prepare Vanilla Frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Make 3 cups.
- ☐ Frost each cupcake with Vanilla Frosting using metal tip no.
- ☐ To prepare drizzle, cook butter and sugar in a 2-qt. heavy metal saucepan over high heat, stirring occasionally, until mixture is caramel-colored, about 4 to 5 minutes.
- ☐ Remove from heat, and slowly add cream, stirring constantly until blended. Return to heat, and bring to a boil; cook 1 to 2 minutes, stirring occasionally. Cool. Makes about 1 1/2 cups.
- ☐ To prepare ganache, cook cream in a heavy nonaluminum saucepan over medium heat, stirring often, just until it begins to steam (do not boil); remove from heat.
- ☐ Place chocolate in a glass bowl. Slowly add hot cream to chocolate, beating with a whisk until chocolate melts and mixture is well blended. The mixture will thicken as it cools. Makes about 2 cups.
- ☐ Drizzle each cupcake with caramel and chocolate, and top each with chocolate jimmies.

Nutrition Facts



Properties

Glycemic Index:19.05, Glycemic Load:25.41, Inflammation Score:-5, Nutrition Score:7.7086957216911%

Flavonoids

Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg, Catechin: 2.32mg Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg, Epicatechin: 7.04mg Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg, Quercetin: 0.36mg

Nutrients (% of daily need)

Calories: 537.43kcal (26.87%), Fat: 26.01g (40.02%), Saturated Fat: 15.77g (98.55%), Carbohydrates: 74.92g (24.97%), Net Carbohydrates: 72.34g (26.31%), Sugar: 57.09g (63.44%), Cholesterol: 85.66mg (28.55%), Sodium: 327.97mg (14.26%), Alcohol: 0.06g (100%), Alcohol %: 0.05% (100%), Caffeine: 22.91mg (7.64%), Protein: 4.73g (9.46%), Manganese: 0.39mg (19.29%), Copper: 0.3mg (14.8%), Selenium: 9.93µg (14.18%), Vitamin A: 695.99IU

(13.92%), Phosphorus: 127.76mg (12.78%), Iron: 2.11mg (11.73%), Vitamin B2: 0.18mg (10.66%), Magnesium: 42.06mg (10.52%), Fiber: 2.57g (10.3%), Vitamin B1: 0.15mg (10.25%), Folate: 38.56µg (9.64%), Vitamin B3: 1.31mg (6.56%), Zinc: 0.79mg (5.23%), Calcium: 49.71mg (4.97%), Potassium: 167.31mg (4.78%), Vitamin E: 0.71mg (4.73%), Vitamin B5: 0.32mg (3.23%), Vitamin K: 2.87µg (2.73%), Vitamin B12: 0.16µg (2.7%), Vitamin D: 0.36µg (2.37%), Vitamin B6: 0.04mg (1.83%)