



New Year's Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



382 kcal

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1 cup butter softened
- ☐ 1 glasses champagne miniature (for decoration only)
- ☐ 1 teaspoon chocolate extract
- ☐ 1 cup chocolate cocoa powder dark
- ☐ 24 servings edible gold glitter
- ☐ 4 large eggs
- ☐ 1.5 cups orange marmalade
- ☐ 1 cups paper baking

- ☐ 0.5 teaspoon salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 24 servings sprinkles
- ☐ 2 cups water boiling
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 1 cup whipping cream
- ☐ 24 servings dragées
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Equipment

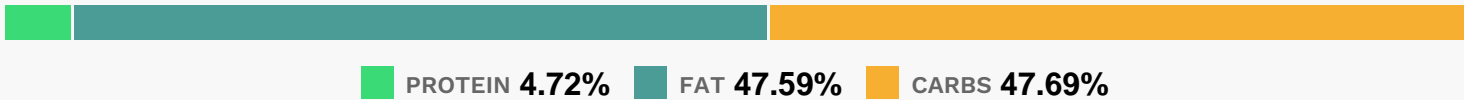
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ wooden spoon
- ☐ kitchen scissors

Directions

- ☐ Preheat oven to 350 degrees.
- ☐ Combine cocoa and 2 cups boiling water in a large heatproof bowl, stirring until blended and smooth; cool completely. Beat butter with a mixer until creamy; gradually add sugar, beating until blended.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour and next 3 ingredients; add to butter mixture alternately with cocoa mixture, beginning and ending with flour mixture. Beat at low speed just 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. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely.
- ☐ Fill each cupcake with orange marmalade. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐ 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.
- ☐ Frost each cupcake with Chocolate Ganache. Top each with glitter stars, drages, and champagne glasses.

Nutrition Facts



Properties

Glycemic Index:10, Glycemic Load:8.54, Inflammation Score:-5, Nutrition Score:7.4630434409432%

Nutrients (% of daily need)

Calories: 381.71kcal (19.09%), Fat: 20.2g (31.08%), Saturated Fat: 11.97g (74.82%), Carbohydrates: 45.56g (15.19%), Net Carbohydrates: 43.38g (15.77%), Sugar: 27.38g (30.42%), Cholesterol: 63.43mg (21.14%), Sodium: 266.41mg (11.58%), Alcohol: 0.63g (100%), Alcohol %: 0.64% (100%), Caffeine: 13.96mg (4.65%), Protein: 4.5g (9.01%), Manganese: 0.39mg (19.43%), Copper: 0.3mg (15.22%), Iron: 2.51mg (13.97%), Selenium: 9.61µg (13.73%), Phosphorus: 122.19mg (12.22%), Magnesium: 41.17mg (10.29%), Vitamin B1: 0.15mg (10.23%), Vitamin B2: 0.17mg (9.93%), Folate: 38.96µg (9.74%), Vitamin A: 447.31IU (8.95%), Fiber: 2.18g (8.73%), Vitamin B3: 1.27mg (6.33%), Calcium: 54.66mg (5.47%), Zinc: 0.78mg (5.2%), Potassium: 168.48mg (4.81%), Vitamin E: 0.52mg (3.49%), Vitamin B5: 0.33mg (3.32%), Vitamin B12: 0.16µg (2.72%), Vitamin K: 2.59µg (2.46%), Vitamin D: 0.33µg (2.17%), Vitamin B6: 0.04mg (1.99%), Vitamin C: 1.03mg (1.25%)