



Pecan Pie-Filled Chocolate Cupcakes

READY IN



130 min.

SERVINGS



24

CALORIES



306 kcal

DESSERT

Ingredients

- 0.3 cup brown sugar packed
- 0.3 cup butter melted
- 24 candied pecans
- 0.8 cup plus light
- 2 tablespoons cornstarch
- 2 eggs slightly beaten
- 1 box duncan hines classic decadent cake mix betty super moist®
- 3 teaspoons gelatin powder unflavored
- 0.3 cup granulated sugar

- 0.5 teaspoon ground cinnamon
- 3 cups cup heavy whipping cream
- 1 cup pecans toasted chopped
- 0.7 cup powdered sugar
- 0.5 teaspoon salt
- 1 teaspoon vanilla
- 1.5 teaspoons vanilla
- 0.3 cup water cold

Equipment

- bowl
- sauce pan
- oven
- wire rack
- hand mixer
- ziploc bags
- muffin liners
- melon baller

Directions

- Heat oven to 350F (325F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for 24 cupcakes. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- Meanwhile, make pecan pie filling and spiced-cream frosting: In 2-quart saucepan, combine granulated sugar, brown sugar and cornstarch. Stir in corn syrup, melted butter, salt and eggs. Cook over medium heat, stirring constantly, just until mixture begins to boil; remove from heat. Stir in toasted pecans and vanilla.
- Let stand 10 minutes; refrigerate 1 hour or until thickened.
- In 1-quart saucepan, sprinkle gelatin over water to soften; let stand 1 minute.

- Heat over low heat about 2 minutes, stirring constantly, until gelatin is dissolved.
- Let stand about 15 minutes, stirring frequently, until cooled to room temperature.
- In chilled large bowl, beat whipping cream with electric mixer on low speed, slowly adding cooled gelatin. Increase speed to medium; beat until soft peaks form.
- Add powdered sugar and vanilla; beat until stiff peaks form. Refrigerate until ready to frost cupcakes.
- To Fill and Frost Cupcakes: With melon baller, scoop out center of each cupcake almost to bottom of cupcake; spoon 1 tablespoon pecan pie filling into cavity of each. In 1-quart resealable food-storage plastic bag, cut 1/4-inch opening diagonally across bottom corner of bag; fit 1/2-inch star tip in opening. Spoon spiced-cream frosting into bag; seal bag. Pipe frosting onto cupcakes in circular motion. Refrigerate cupcakes until ready to serve. Just before serving, sprinkle cinnamon over cupcakes and garnish each cupcake with candied pecan. Store cupcakes loosely covered in refrigerator.

Nutrition Facts

PROTEIN 3.95% **FAT 50.18%** **CARBS 45.87%**

Properties

Glycemic Index:6.42, Glycemic Load:3.03, Inflammation Score:-4, Nutrition Score:4.5430435007033%

Flavonoids

Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg, Cyanidin: 0.49mg Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg, Delphinidin: 0.33mg Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg, Catechin: 0.33mg Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg, Epigallocatechin: 0.26mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg, Epigallocatechin 3-gallate: 0.1mg

Nutrients (% of daily need)

Calories: 305.6kcal (15.28%), Fat: 17.49g (26.91%), Saturated Fat: 8.91g (55.69%), Carbohydrates: 35.98g (11.99%), Net Carbohydrates: 35.25g (12.82%), Sugar: 26.29g (29.21%), Cholesterol: 52.34mg (17.45%), Sodium: 238.65mg (10.38%), Alcohol: 0.14g (100%), Alcohol %: 0.21% (100%), Protein: 3.1g (6.2%), Manganese: 0.26mg (13.04%), Phosphorus: 110.68mg (11.07%), Vitamin A: 518.88IU (10.38%), Calcium: 77.51mg (7.75%), Vitamin B2: 0.13mg (7.57%), Selenium: 4.42µg (6.31%), Vitamin B1: 0.09mg (6.05%), Folate: 19.24µg (4.81%), Copper: 0.09mg (4.57%), Vitamin E: 0.62mg (4.13%), Iron: 0.67mg (3.75%), Vitamin D: 0.55µg (3.66%), Zinc: 0.48mg (3.18%), Vitamin B3: 0.6mg (2.98%), Fiber: 0.74g (2.95%), Magnesium: 10.98mg (2.74%), Vitamin B5: 0.24mg (2.41%), Potassium: 70.04mg (2%), Vitamin K: 1.88µg (1.79%), Vitamin B6: 0.03mg (1.67%), Vitamin B12: 0.08µg (1.4%)