



Pecan Pie-Stuffed Cupcakes

READY IN



160 min.

SERVINGS



24

CALORIES



299 kcal

DESSERT

Ingredients

- 1 box cake mix yellow
- 0.3 cup granulated sugar
- 0.3 cup brown sugar packed
- 2 tablespoons cornstarch
- 0.8 cup plus
- 0.3 cup butter melted
- 0.5 teaspoon salt
- 2 eggs slightly beaten
- 1 cup pecans toasted chopped

- 1 teaspoon vanilla
- 1 tablespoon gelatin powder unflavored (from 2 envelopes)
- 0.3 cup water cold
- 3 cups whipping cream
- 0.7 cup powdered sugar
- 1.5 teaspoons vanilla

Equipment

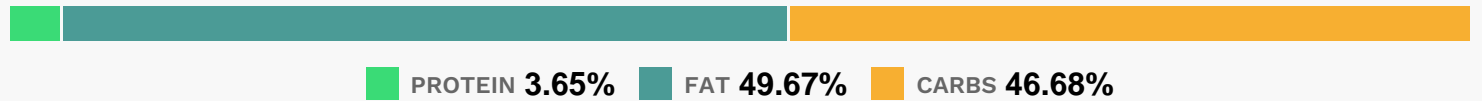
- bowl
- sauce pan
- oven
- hand mixer
- muffin liners
- melon baller

Directions

- Heat oven to 350°F.
- Place paper baking cup in each of 24 regular-size muffin cups. Make and bake cake mix as directed on box for cupcakes, using water, oil and eggs called for on box. Cool in pans 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- Meanwhile, in 2-quart saucepan, stir together granulated sugar, brown sugar and cornstarch. Stir in corn syrup, melted butter, salt and eggs. Cook over medium heat, stirring constantly, until mixture begins to boil.
- Remove from heat; stir in pecans and 1 teaspoon vanilla. Cool 10 minutes. Refrigerate 1 hour or until thickened.
- While stuffing is cooling, in 1-quart saucepan, sprinkle gelatin over cold water; let stand 1 minute.
- Heat gelatin mixture over low heat about 2 minutes, stirring constantly, until dissolved. Cool to room temperature, stirring frequently, about 15 minutes.
- In chilled medium bowl, beat whipping cream with electric mixer on low speed while slowly adding gelatin. Increase speed to medium; beat until soft peaks form.

- Add powdered sugar and vanilla; beat until stiff peaks form. Refrigerate frosting until ready to top cupcakes.
- With melon baller, scoop out center of each cupcake, scooping almost to bottom of cupcake; discard removed cake pieces. Spoon or pipe 1 tablespoon stuffing into cavity of each cupcake.
- If needed, cut off 1/4-inch corner from paper or plastic decorating bag. Fit 1/2-inch star decorating tip into bag. Spoon frosting into bag; pipe frosting in circular motion onto each cupcake. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:6.21, Glycemic Load:3.03, Inflammation Score:-4, Nutrition Score:4.4191304199074%

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: 298.57kcal (14.93%), Fat: 16.9g (26.01%), Saturated Fat: 8.8g (55.02%), Carbohydrates: 35.75g (11.92%), Net Carbohydrates: 35.05g (12.75%), Sugar: 26.19g (29.1%), Cholesterol: 52.34mg (17.45%), Sodium: 241.84mg (10.51%), Alcohol: 0.14g (100%), Alcohol %: 0.22% (100%), Protein: 2.79g (5.59%), Manganese: 0.25mg (12.51%), Phosphorus: 104.76mg (10.48%), Vitamin A: 518.76IU (10.38%), Vitamin B2: 0.13mg (7.72%), Calcium: 74.55mg (7.46%), Vitamin B1: 0.09mg (6.25%), Folate: 18.74µg (4.69%), Selenium: 3.13µg (4.47%), Copper: 0.08mg (4.24%), Vitamin E: 0.63mg (4.19%), Iron: 0.68mg (3.8%), Vitamin D: 0.55µg (3.66%), Zinc: 0.43mg (2.9%), Vitamin B3: 0.58mg (2.9%), Fiber: 0.7g (2.8%), Magnesium: 10.69mg (2.67%), Vitamin B5: 0.26mg (2.56%), Vitamin B6: 0.04mg (2.2%), Potassium: 66.59mg (1.9%), Vitamin K: 1.91µg (1.82%), Vitamin B12: 0.11µg (1.76%)