



S'more Cupcakes

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



349 kcal

DESSERT

Ingredients

- ☐ 4 oz bittersweet chocolate chopped
- ☐ 2 large eggs at room temperature
- ☐ 0.6 cup flour all-purpose
- ☐ 1 cup crushed/ground graham crackers finely
- ☐ 0.5 cup heavy cream
- ☐ 2 cups marshmallows mini
- ☐ 0.5 cup milk
- ☐ 0.8 cup self-rising flour

- ☐ 1 cup sugar
- ☐ 0.5 cup butter unsalted softened (1 stick)
- ☐ 0.5 teaspoon vanilla extract

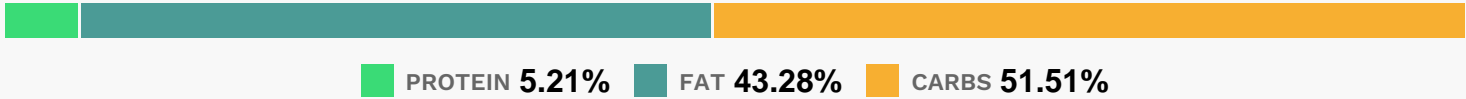
Equipment

- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F. Line a muffin tin with cupcake liners.
- ☐ Crush graham crackers in food processor. In a small bowl, combine the flours and ground graham crackers. Set aside.
- ☐ In a large bowl cream the butter and sugar until fluffy. Beat in the eggs and vanilla.
- ☐ Add half of the flour mixture and half of the milk and mix.
- ☐ Add in remaining flour and milk and mix until batter is smooth.
- ☐ Spoon the batter into the cupcake liners, filling them about 2/3 full.
- ☐ Bake for 20 to 25 minutes, or until tops are golden and a cake tester inserted into the center of the cupcake comes out clean.
- ☐ Cool cupcakes before frosting.
- ☐ While cupcakes cool, make the chocolate ganache.
- ☐ Place chopped chocolate in a bowl. Boil heavy cream and pour on top of chopped chocolate.
- ☐ Whisk until smooth.
- ☐ Brush a thin layer of chocolate ganache on top of each cupcake. Then place mini marshmallows over top, covering cupcakes.
- ☐ Bake for an additional 5 minutes until marshmallows are toasted.

Nutrition Facts



Properties

Glycemic Index:32.05, Glycemic Load:27.21, Inflammation Score:-4, Nutrition Score:5.4313043696077%

Nutrients (% of daily need)

Calories: 349.11kcal (17.46%), Fat: 17g (26.16%), Saturated Fat: 9.82g (61.39%), Carbohydrates: 45.52g (15.17%), Net Carbohydrates: 44.14g (16.05%), Sugar: 27.51g (30.56%), Cholesterol: 64.33mg (21.44%), Sodium: 76.92mg (3.34%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 8.13mg (2.71%), Protein: 4.61g (9.21%), Selenium: 9.49µg (13.55%), Manganese: 0.24mg (11.82%), Phosphorus: 89.8mg (8.98%), Vitamin A: 448.49IU (8.97%), Iron: 1.46mg (8.14%), Copper: 0.16mg (8.09%), Vitamin B2: 0.14mg (8.05%), Magnesium: 27.73mg (6.93%), Vitamin B1: 0.09mg (5.94%), Folate: 22.62µg (5.66%), Fiber: 1.38g (5.53%), Zinc: 0.69mg (4.63%), Vitamin B3: 0.86mg (4.3%), Calcium: 40.35mg (4.04%), Vitamin D: 0.58µg (3.86%), Potassium: 121.07mg (3.46%), Vitamin E: 0.49mg (3.29%), Vitamin B12: 0.18µg (2.97%), Vitamin B5: 0.29mg (2.93%), Vitamin B6: 0.04mg (2.04%), Vitamin K: 1.76µg (1.67%)