



Snickers™ Chocolate Cupcakes

READY IN



100 min.

SERVINGS



18

CALORIES



303 kcal

DESSERT

Ingredients

- ☐ 6 oz cream cheese softened
- ☐ 2 tablespoons powdered sugar
- ☐ 1 eggs
- ☐ 4.1 oz chocolate bar finely chopped
- ☐ 1.5 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon salt

- ☐ 1 cup buttermilk
- ☐ 0.3 cup vegetable oil
- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup brown sugar packed
- ☐ 0.3 cup butter
- ☐ 3 tablespoons milk
- ☐ 1.5 cups powdered sugar
- ☐ 1 chocolate bar finely chopped

Equipment

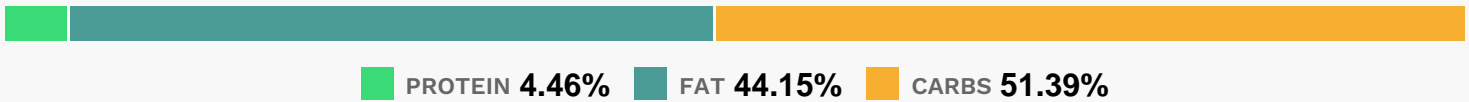
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cups in each of 18 regular-size muffin cups. In small bowl, beat cream cheese, 2 tablespoons powdered sugar and the egg with electric mixer on medium speed until smooth. With spoon, stir in 2 chopped candy bars; set aside.
- ☐ In large bowl, mix flour, granulated sugar, cocoa, baking soda and salt.
- ☐ Add buttermilk, oil and vanilla; beat 2 minutes with mixer on medium speed. Divide batter evenly among muffin cups, filling each half full. Spoon 1 tablespoon cream cheese mixture in center of batter in each cup.
- ☐ Bake 23 to 30 minutes or until cream cheese mixture is light golden brown. Cool in pans 15 minutes. (Cupcakes will sink slightly in center.)
- ☐ Remove cupcakes from muffin cups. Cool completely, about 30 minutes.

- ☐ Meanwhile, in 1 1/2-quart saucepan, cook brown sugar and butter over medium heat just until mixture boils, stirring frequently.
- ☐ Remove from heat. Stir in milk. Cool 30 minutes. With spoon, beat 1 1/2 cups powdered sugar into brown sugar mixture until spreading consistency, adding 1 tablespoon additional powdered sugar at a time if necessary.
- ☐ Frost cooled cupcakes.
- ☐ Sprinkle with chopped candy bar.

Nutrition Facts



Properties

Glycemic Index:15.95, Glycemic Load:14.54, Inflammation Score:-4, Nutrition Score:5.6626087172038%

Flavonoids

Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg, Catechin: 1.03mg Epicatechin: 3.13mg, Epicatechin: 3.13mg, Epicatechin: 3.13mg, Epicatechin: 3.13mg Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg, Quercetin: 0.16mg

Nutrients (% of daily need)

Calories: 303.35kcal (15.17%), Fat: 15.22g (23.42%), Saturated Fat: 5.73g (35.78%), Carbohydrates: 39.88g (13.29%), Net Carbohydrates: 38.13g (13.87%), Sugar: 28.85g (32.05%), Cholesterol: 20.65mg (6.88%), Sodium: 216.78mg (9.43%), Alcohol: 0.08g (100%), Alcohol %: 0.12% (100%), Caffeine: 10.12mg (3.37%), Protein: 3.46g (6.92%), Manganese: 0.3mg (14.8%), Copper: 0.23mg (11.42%), Iron: 1.77mg (9.81%), Selenium: 6.59µg (9.42%), Magnesium: 31.95mg (7.99%), Vitamin K: 8.34µg (7.94%), Phosphorus: 77.77mg (7.78%), Vitamin B2: 0.13mg (7.46%), Fiber: 1.75g (7%), Vitamin B1: 0.1mg (6.47%), Vitamin A: 319.68IU (6.39%), Folate: 22.32µg (5.58%), Calcium: 43.37mg (4.34%), Vitamin E: 0.63mg (4.22%), Potassium: 138.66mg (3.96%), Zinc: 0.59mg (3.95%), Vitamin B3: 0.77mg (3.83%), Vitamin B5: 0.24mg (2.44%), Vitamin B12: 0.14µg (2.4%), Vitamin D: 0.25µg (1.66%), Vitamin B6: 0.03mg (1.37%)