



Star-Studded Celebration Cupcakes

READY IN



80 min.

SERVINGS



36

CALORIES



182 kcal

DESSERT

Ingredients

- ☐ 4 oz bittersweet chocolate sweet
- ☐ 1 serving chocolate white melted
- ☐ 2 cups flour all-purpose
- ☐ 2 cups sugar
- ☐ 1.3 teaspoons baking soda
- ☐ 1 teaspoon salt
- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup water
- ☐ 0.8 cup cream sour

- ☐ 0.3 cup shortening
- ☐ 1 teaspoon vanilla
- ☐ 2 eggs
- ☐ 4 oz baker's chocolate unsweetened cooled melted
- ☐ 1 container fluffy frosting white

Equipment

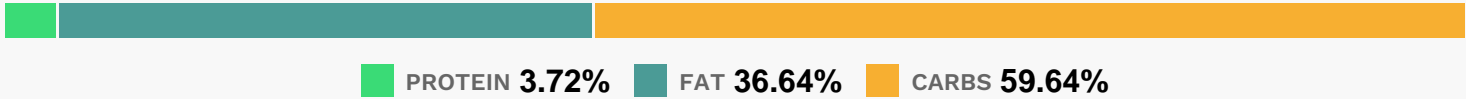
- ☐ bowl
- ☐ frying pan
- ☐ baking sheet
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ cookie cutter
- ☐ muffin liners

Directions

- ☐ In 1-quart saucepan, melt sweet baking chocolate over low heat, stirring frequently.
- ☐ Place waxed paper on cookie sheet.
- ☐ Spread melted chocolate in 8-inch square on waxed paper. Refrigerate until firm, about 1 hour.
- ☐ Remove chocolate from refrigerator; let stand until room temperature.
- ☐ Cut with cookie cutters of desired shapes and sizes. Refrigerate until ready to place on cupcakes. Carefully peel cutouts from waxed paper, handling as little as possible. Dip half of each cutout into melted white baking chocolate; refrigerate until set.
- ☐ Heat oven to 350°F. Line 36 regular-size muffin cups with paper baking cups. In large bowl, beat all remaining ingredients except frosting with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally.

- ☐ Pour batter into muffin cups, filling each 1/2 full.
- ☐ Bake 20 to 25 minutes or until toothpick inserted in center comes out clean.
- ☐ Remove from pan to cooling rack. Cool completely, about 30 minutes.
- ☐ Spread with frosting.
- ☐ Garnish with chocolate cutouts.

Nutrition Facts



Properties

Glycemic Index:9.72, Glycemic Load:15.36, Inflammation Score:-1, Nutrition Score:3.2943478390251%

Flavonoids

Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg, Catechin: 2.03mg Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg, Epicatechin: 4.47mg

Nutrients (% of daily need)

Calories: 181.79kcal (9.09%), Fat: 7.63g (11.74%), Saturated Fat: 3.03g (18.92%), Carbohydrates: 27.96g (9.32%), Net Carbohydrates: 26.99g (9.82%), Sugar: 20.59g (22.88%), Cholesterol: 12.12mg (4.04%), Sodium: 138.8mg (6.03%), Alcohol: 0.04g (100%), Alcohol %: 0.09% (100%), Caffeine: 5.23mg (1.74%), Protein: 1.74g (3.49%), Manganese: 0.22mg (11.12%), Copper: 0.16mg (7.79%), Iron: 1.15mg (6.39%), Vitamin B2: 0.1mg (5.84%), Selenium: 3.88µg (5.55%), Magnesium: 18.37mg (4.59%), Vitamin B1: 0.06mg (4.25%), Phosphorus: 40.35mg (4.04%), Folate: 16.06µg (4.01%), Fiber: 0.96g (3.85%), Zinc: 0.49mg (3.29%), Vitamin K: 3.06µg (2.91%), Vitamin B3: 0.51mg (2.57%), Vitamin E: 0.36mg (2.42%), Potassium: 65.65mg (1.88%), Calcium: 16.46mg (1.65%), Vitamin B5: 0.12mg (1.16%)