



Strawberry-Chocolate Mini Cupcakes with White Chocolate Ganache

 Vegetarian

READY IN



80 min.

SERVINGS



96

CALORIES



116 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 5 tablespoons butter
- ☐ 4 eggs
- ☐ 2 cups flour all-purpose
- ☐ 2 cups heavy cream
- ☐ 0.3 ounce drink mix unsweetened strawberry-flavored

- ☐ 1.8 cups milk
- ☐ 0.3 teaspoon salt
- ☐ 5 tablespoons cocoa powder unsweetened
- ☐ 2.5 teaspoons vanilla extract to taste
- ☐ 36 ounces chocolate white chopped
- ☐ 2.5 cups sugar white

Equipment

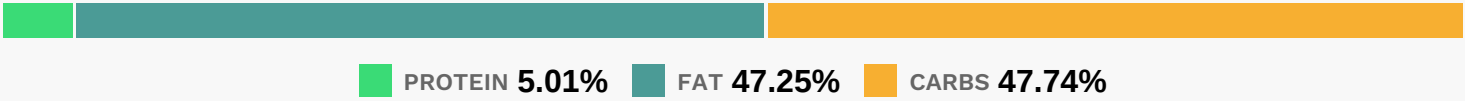
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Preheat an oven to 300 degrees F (150 degrees C). Line the cups of four 24-cup mini cupcake pans with paper liners. Sift the flour, baking soda, baking powder, all the cocoa powder, 1 package of strawberry drink mix, and salt in a mixing bowl.
- ☐ In a separate bowl, beat butter and white sugar with an electric mixer on medium speed until light and fluffy; beat the eggs in, one at a time, adding each egg after the previous one has been completely incorporated. Beat in vanilla extract; mix in the flour-cocoa mixture in 4 additions, alternating each time with milk. Reduce mixer speed to low, and beat in the cream. Fill the cupcake cups 1/2 to 3/4 full.
- ☐ Bake in the preheated oven until a toothpick inserted into the center of a cupcake comes out clean, 10 to 15 minutes.
- ☐ Remove to racks, and allow the cupcakes to cool.
- ☐ Bring 2 cups of cream almost to a boil in a saucepan over medium-high heat; dissolve the 2 packets of strawberry drink mix into the cream. Stir in the white chocolate until the chunks

melt and the mixture becomes melted, smooth, and shiny. Set aside and allow ganache to cool to warm temperature (about 95 degrees F/ 35 degrees C). Frost each cupcake with ganache.

Nutrition Facts



Properties

Glycemic Index:4.12, Glycemic Load:9.58, Inflammation Score:-1, Nutrition Score:1.6647826164313%

Flavonoids

Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg, Catechin: 0.17mg Epicatechin: 0.51mg, Epicatechin: 0.51mg, Epicatechin: 0.51mg, Epicatechin: 0.51mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 115.5kcal (5.77%), Fat: 6.2g (9.53%), Saturated Fat: 3.75g (23.42%), Carbohydrates: 14.08g (4.69%), Net Carbohydrates: 13.9g (5.05%), Sugar: 11.9g (13.22%), Cholesterol: 16.78mg (5.59%), Sodium: 42.52mg (1.85%), Alcohol: 0.04g (100%), Alcohol %: 0.15% (100%), Protein: 1.48g (2.96%), Vitamin B2: 0.07mg (4.08%), Calcium: 39.47mg (3.95%), Phosphorus: 37.63mg (3.76%), Selenium: 2.25µg (3.21%), Vitamin A: 111.58IU (2.23%), Vitamin B1: 0.03mg (2.13%), Vitamin B12: 0.11µg (1.83%), Folate: 6.71µg (1.68%), Manganese: 0.03mg (1.5%), Potassium: 52.1mg (1.49%), Vitamin B5: 0.14mg (1.35%), Iron: 0.24mg (1.32%), Vitamin B3: 0.25mg (1.26%), Vitamin E: 0.19mg (1.25%), Vitamin K: 1.21µg (1.16%), Zinc: 0.17mg (1.14%), Copper: 0.02mg (1.13%), Magnesium: 4.38mg (1.1%), Vitamin D: 0.16µg (1.1%)