



Stupid Cupid Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



427 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.3 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 4 large eggs
- ☐ 0.3 teaspoon liquid food coloring red
- ☐ 24 servings chocolate jimmies
- ☐ 1 cups paper baking
- ☐ 1 oz powdered sugar

- ☐ 12 ounce strawberries in syrup frozen thawed sliced
- ☐ 0.1 teaspoon salt
- ☐ 0.3 teaspoon salt
- ☐ 8 ounces bittersweet chocolate chopped
- ☐ 24 strawberries fresh
- ☐ 2 teaspoons strawberry extract
- ☐ 1.5 cups sugar
- ☐ 0.5 cup cocoa unsweetened
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 0.3 cup whipping cream
- ☐ 1 cup whipping cream

Equipment

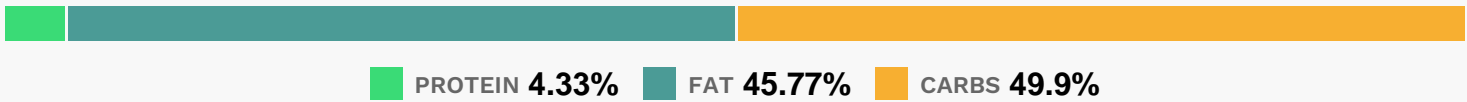
- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

Directions

- ☐ To prepare Strawberry Cake, preheat oven to 350 degrees. Process strawberries and syrup in a blender or food processor until smooth and pureed. Beat butter and sugar at medium speed with an electric mixer in a large bowl until creamy.
- ☐ Add 1/2 cups strawberry puree; beat 1 minute.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.

- ☐ Combine flour, baking powder, baking soda, and salt; add to butter mixture, beating until blended. Stir in strawberry extract and food coloring.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- ☐ To prepare Chocolate Frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Makes 3 cups.
- ☐ Fill each cupcake with Chocolate Frosting. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐ Frost each cupcake with Chocolate Frosting.
- ☐ To prepare ganache, cook cream in a heavy nonaluminum saucepan over medium heat, stirring often, just until it begins to steam (do not boil); remove from heat.
- ☐ Place chocolate in a glass bowl. Slowly add hot cream to chocolate, beating with a whisk until chocolate melts and mixture is well blended. The mixture will thicken as it cools. Makes about 2 cups.
- ☐ Place 1 fresh strawberry on top of each cupcake. Top each cupcake with chocolate jimmies, and drizzle with warm Chocolate Ganache.

Nutrition Facts



Properties

Glycemic Index:17.38, Glycemic Load:17, Inflammation Score:-5, Nutrition Score:7.5569565918135%

Flavonoids

Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg, Cyanidin: 0.21mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg, Delphinidin: 0.04mg Pelargonidin: 3.08mg, Pelargonidin: 3.08mg, Pelargonidin: 3.08mg, Pelargonidin: 3.08mg Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg, Peonidin: 0.01mg Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg, Catechin: 1.55mg

Catechin: 1.55mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg
Epicatechin: 3.57mg, Epicatechin: 3.57mg, Epicatechin: 3.57mg, Epicatechin: 3.57mg Epicatechin 3–gallate:
0.02mg, Epicatechin 3–gallate: 0.02mg, Epicatechin 3–gallate: 0.02mg, Epicatechin 3–gallate: 0.02mg
Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg,
Epigallocatechin 3–gallate: 0.01mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin:
0.03mg Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg, Kaempferol: 0.06mg Quercetin: 0.32mg,
Quercetin: 0.32mg, Quercetin: 0.32mg, Quercetin: 0.32mg

Nutrients (% of daily need)

Calories: 427.24kcal (21.36%), Fat: 22.45g (34.53%), Saturated Fat: 13.52g (84.52%), Carbohydrates: 55.07g
(18.36%), Net Carbohydrates: 52.91g (19.24%), Sugar: 36.32g (40.36%), Cholesterol: 77.11mg (25.7%), Sodium:
265.44mg (11.54%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.25mg (4.08%), Protein: 4.78g (9.55%),
Manganese: 0.36mg (17.98%), Selenium: 9.51µg (13.59%), Phosphorus: 120.29mg (12.03%), Vitamin A: 600.33IU
(12.01%), Copper: 0.23mg (11.43%), Iron: 1.91mg (10.59%), Vitamin B1: 0.16mg (10.35%), Vitamin B2: 0.17mg (10.27%),
Folate: 40.88µg (10.22%), Vitamin C: 7.39mg (8.96%), Fiber: 2.16g (8.64%), Magnesium: 33.89mg (8.47%), Calcium:
67.23mg (6.72%), Vitamin B3: 1.26mg (6.3%), Zinc: 0.67mg (4.49%), Potassium: 151.09mg (4.32%), Vitamin E:
0.65mg (4.31%), Vitamin B5: 0.33mg (3.32%), Vitamin K: 2.81µg (2.67%), Vitamin B12: 0.16µg (2.6%), Vitamin D:
0.38µg (2.52%), Vitamin B6: 0.04mg (2.02%)