



Truffle Lover's Cupcakes

READY IN



110 min.

SERVINGS



24

CALORIES



183 kcal

DESSERT

Ingredients

- ☐ 0.8 cup semisweet chocolate chips miniature
- ☐ 1 box chocolate cake mix
- ☐ 1 cup water
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 3 tablespoons hazelnuts orange-flavored
- ☐ 0.3 cup whipping cream
- ☐ 0.5 cup semisweet chocolate chips miniature

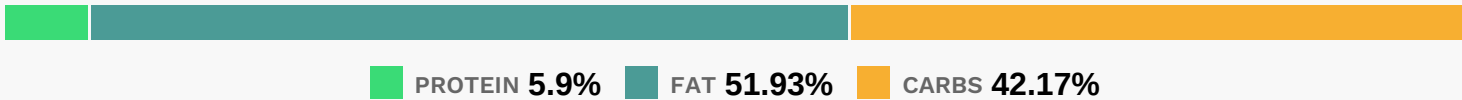
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In small bowl, toss chocolate chips with 1 tablespoon of the cake mix. In large bowl, beat remaining cake mix, the water, oil and eggs with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Stir in coated chocolate chips. Divide batter evenly among muffin cups.
- ☐ Bake as directed on box for 24 cupcakes. Cool 10 minutes; remove from pan to cooling rack. Immediately prick holes in tops of cupcakes with toothpick.
- ☐ Brush about 1/2 teaspoon liqueur over each cupcake. Cool completely, about 30 minutes.
- ☐ In heavy 1-quart saucepan, heat whipping cream over medium-high heat until hot but not boiling; remove from heat. Stir in 1/2 cup chocolate chips until melted.
- ☐ Let stand 10 minutes. Dip tops of cupcakes in ganache. Top with miniature chocolate chips, grated orange peel or ground hazelnuts, if desired. Store loosely covered.

Nutrition Facts



Properties

Glycemic Index:0.63, Glycemic Load:0.01, Inflammation Score:-2, Nutrition Score:4.6913043050014%

Flavonoids

Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg, Cyanidin: 0.08mg Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg, Epigallocatechin: 0.03mg Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg, Epigallocatechin 3–gallate: 0.01mg

Nutrients (% of daily need)

Calories: 183.37kcal (9.17%), Fat: 10.91g (16.79%), Saturated Fat: 4.43g (27.68%), Carbohydrates: 19.94g (6.65%), Net Carbohydrates: 18.4g (6.69%), Sugar: 11.59g (12.88%), Cholesterol: 24.93mg (8.31%), Sodium: 158.93mg (6.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 12.58mg (4.19%), Protein: 2.79g (5.58%), Manganese: 0.28mg (14.11%), Copper: 0.25mg (12.66%), Iron: 1.75mg (9.71%), Phosphorus: 97.07mg (9.71%), Magnesium: 33.17mg (8.29%), Selenium: 5.08µg (7.26%), Fiber: 1.54g (6.16%), Potassium: 148.5mg (4.24%), Calcium: 41.62mg (4.16%), Vitamin E: 0.62mg (4.15%), Vitamin B2: 0.07mg (3.98%), Zinc: 0.58mg (3.87%), Folate: 15.29µg (3.82%), Vitamin K: 3.54µg (3.37%), Vitamin B1: 0.05mg (3.03%), Vitamin B3: 0.42mg (2.1%), Vitamin A: 85.24IU (1.7%), Vitamin B5: 0.17mg (1.66%), Vitamin B6: 0.03mg (1.44%), Vitamin B12: 0.08µg (1.27%), Vitamin D: 0.16µg (1.09%)