



Ultimate Chocolate Cupcakes

READY IN



32 min.

SERVINGS



12

CALORIES



376 kcal

DESSERT

Ingredients

- ☐ 0.5 tsp baking soda
- ☐ 6 oz bittersweet chocolate cooled melted
- ☐ 0.8 cup bread flour
- ☐ 0.8 cup hot-brewed coffee hot
- ☐ 5 tablespoons dutch cocoa
- ☐ 2 large egg whites
- ☐ 2 large eggs room temperature
- ☐ 0.8 cup granulated sugar
- ☐ 4 tablespoons heavy cream

- ☐ 1 tbsp powdered sugar
- ☐ 1 pinch salt
- ☐ 4 tablespoons sugar
- ☐ 12 tbsp butter unsalted softened cut into 1 tbsp pieces
- ☐ 0.5 tsp vanilla extract
- ☐ 6 tablespoons vegetable oil
- ☐ 2 tsps vinegar

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ pot
- ☐ kitchen thermometer
- ☐ stand mixer
- ☐ microwave
- ☐ muffin liners

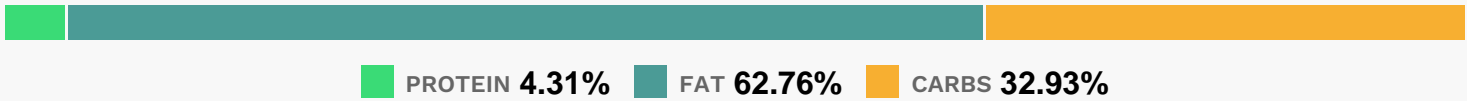
Directions

- ☐ Place chocolate, cream, and confectioners' sugar in small microwave-safe bowl.
- ☐ Heat on high power until mixture is warm to touch, 10 to 30 seconds.
- ☐ Whisk until smooth; transfer to refrigerator and let stand until just chilled, no longer than 30 minutes.Cupcakes: Preheat oven to 350 degrees F. Line 12 standard size muffin cups with paper liners.
- ☐ Place chocolate and cocoa in a mixing bowl and pour the hot coffee over.
- ☐ Whisk until smooth then cool in refrigerator for about 15 min.In another bowl, mix the flour, sugar, salt and baking soda together, set aside.
- ☐ Whisk oil, eggs, vinegar and vanilla into the cooled chocolate mixture until smooth, then stir in the flour mixture. Divide batter between the baking cups and place 1 rounded spoon of

ganache on top of each cupcake.

- ☐ Combine sugar, egg whites and salt in the bowl of a stand mixer.
- ☐ Place the bowl over a small pot of boiling water and whisk gently and constantly until the mixture reaches 150 on a thermometer, about 2–3 minutes.
- ☐ Place bowl back in the stand mixer fitted with the whisk attachment. Beat at medium speed about 1–2 minutes. One piece at a time, add the butter, then the cooled melted chocolate and vanilla.
- ☐ Mix until combined, then increase speed to med-high and beat until light and fluffy. If your frosting doesn't fluff up enough (which may be because ingredients weren't at the exact right temperature), just throw the bowl into the refrigerator for about 20–30 minutes and beat it chilled.

Nutrition Facts



Properties

Glycemic Index:21.43, Glycemic Load:15.19, Inflammation Score:-4, Nutrition Score:6.1682608765752%

Flavonoids

Catechin: 1.35mg, Catechin: 1.35mg, Catechin: 1.35mg, Catechin: 1.35mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 4.1mg, Epicatechin: 4.1mg, Epicatechin: 4.1mg, Epicatechin: 4.1mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg, Quercetin: 0.22mg

Nutrients (% of daily need)

Calories: 375.65kcal (18.78%), Fat: 26.83g (41.27%), Saturated Fat: 13.05g (81.58%), Carbohydrates: 31.68g (10.56%), Net Carbohydrates: 29.58g (10.76%), Sugar: 22.63g (25.14%), Cholesterol: 68.03mg (22.68%), Sodium: 82.06mg (3.57%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Caffeine: 22.91mg (7.64%), Protein: 4.14g (8.28%), Manganese: 0.34mg (16.91%), Vitamin K: 14.8µg (14.09%), Copper: 0.28mg (14.09%), Selenium: 8.65µg (12.35%), Magnesium: 40.01mg (10%), Vitamin A: 480.6IU (9.61%), Phosphorus: 83.85mg (8.38%), Fiber: 2.09g (8.37%), Iron: 1.43mg (7.92%), Vitamin E: 1.14mg (7.58%), Vitamin B2: 0.11mg (6.34%), Zinc: 0.72mg (4.82%), Potassium: 156.35mg (4.47%), Vitamin D: 0.46µg (3.06%), Vitamin B5: 0.29mg (2.86%), Calcium: 24.93mg (2.49%), Vitamin B12: 0.14µg (2.28%), Folate: 8.3µg (2.08%), Vitamin B3: 0.29mg (1.46%), Vitamin B6: 0.03mg (1.35%), Vitamin B1: 0.02mg (1.32%)