



Ultimate Dude Cupcakes

READY IN

ready

95 min.

SERVINGS

servings

18

CALORIES

calories

847 kcal

DESSERT

Ingredients

- ☐ 4 tablespoons apple sauce
- ☐ 0.8 teaspoon double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 1.5 teaspoons baking soda
- ☐ 1 cup butter softened
- ☐ 0.8 cup buttermilk
- ☐ 12 pieces chocolate candy melts white
- ☐ 18 servings mrs richardson's butterscotch caramel sauce store-bought for drizzling
- ☐ 2 eggs

- ☐ 1.5 cups flour all-purpose
- ☐ 2.3 cups flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 18 servings kosher salt for sprinkling
- ☐ 0.8 cup brown sugar light packed
- ☐ 0.3 cup milk
- ☐ 1.5 cups peanut butter
- ☐ 3.3 cups powdered sugar
- ☐ 0.8 teaspoon salt
- ☐ 1 teaspoon salt
- ☐ 12 ounces semi chocolate chips
- ☐ 1.5 cups sugar
- ☐ 1 cup butter unsalted
- ☐ 0.8 cup cocoa powder unsweetened
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 0.8 cup warm water
- ☐ 18 servings fondant black
- ☐ 18 servings fondant black

Equipment

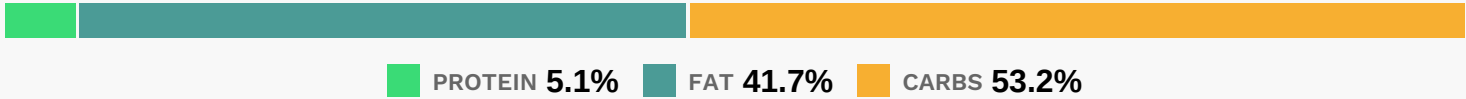
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ toothpicks
- ☐ cookie cutter
- ☐ stand mixer
- ☐ muffin liners

☐ pastry bag

Directions

- ☐ Preheat the oven to 300 degrees F. Line 2 cupcake or muffin pans with 18 cupcake liners.
- ☐ Sift the flour, sugar, cocoa powder, baking soda, baking powder and salt in a large bowl.
- ☐ Add the buttermilk, warm water, applesauce, vanilla extract and eggs, and mix until well combined.
- ☐ Fill the cupcake liners three-quarters full with batter and bake or until a toothpick inserted into the center comes out clean, 18 minutes. Cool the cupcakes completely.
- ☐ Cut a hole in the center of the chocolate cupcakes with a paring knife. Scoop 1/2 tablespoon of Cookie Dough Filling into the center. Replace the piece of cake you cut out. Generously frost the top of the cupcake with the Peanut Butter Frosting.
- ☐ Drizzle with store-bought caramel sauce and sprinkle with kosher salt.
- ☐ Place the Fondant Covered Chocolate Chip Cookie Tire on top.
- ☐ Combine the flour, baking soda and salt in a small bowl and set aside. In the bowl of an electric stand mixer with the paddle attachment, beat the butter with the brown sugar, granulated sugar and vanilla extract until creamy.
- ☐ Add the milk and mix. Gradually beat in the flour mixture. Stir in the chocolate chips by hand. Divide in half and set one half in the cooler to chill. Reserve the other half for the Fondant Covered Chocolate Chip Cookie Tires.
- ☐ Cream the butter and add the peanut butter and mix until blended.
- ☐ Add the vanilla and continue mixing. Sift in the powdered sugar and whip until soft and fluffy.
- ☐ Put the frosting in a pastry bag and cut 1/2-inch off the tip.
- ☐ Preheat the oven to 375 degrees F.
- ☐ Bake the reserved Cookie Dough Filling in the oven until golden brown, 9 to 11 minutes.
- ☐ Remove from the oven and allow to cool.
- ☐ Cut out circles of cookies with a circular cookie cutter.
- ☐ Roll out the fondant and cut out circles of fondant with a circular cookie cutter slightly larger than the cutter you used for the cookies. Wrap the fondant circle around the cookie circle. Stick 1 white chocolate candy melt in the center of the fondant so that it sticks. Using the "v" point of a star-shaped cookie cutter, press "tire treads" all around the sides of the cookie.

Nutrition Facts



Properties

Glycemic Index:32.51, Glycemic Load:32.89, Inflammation Score:-7, Nutrition Score:14.7834783028%

Flavonoids

Catechin: 2.35mg, Catechin: 2.35mg, Catechin: 2.35mg, Catechin: 2.35mg Epicatechin: 7.22mg, Epicatechin: 7.22mg, Epicatechin: 7.22mg, Epicatechin: 7.22mg Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg, Quercetin: 0.43mg

Nutrients (% of daily need)

Calories: 846.54kcal (42.33%), Fat: 40.63g (62.51%), Saturated Fat: 20.16g (126%), Carbohydrates: 116.61g (38.87%), Net Carbohydrates: 111.99g (40.73%), Sugar: 88.68g (98.53%), Cholesterol: 75.2mg (25.07%), Sodium: 927.05mg (40.31%), Alcohol: 0.34g (100%), Alcohol %: 0.19% (100%), Caffeine: 24.5mg (8.17%), Protein: 11.19g (22.38%), Manganese: 0.92mg (45.76%), Copper: 0.52mg (25.95%), Magnesium: 98.99mg (24.75%), Vitamin B3: 4.68mg (23.41%), Phosphorus: 225.13mg (22.51%), Selenium: 14.95µg (21.36%), Iron: 3.49mg (19.39%), Fiber: 4.61g (18.45%), Vitamin E: 2.77mg (18.44%), Folate: 71.89µg (17.97%), Vitamin B1: 0.25mg (16.94%), Vitamin B2: 0.25mg (14.89%), Vitamin A: 725.31IU (14.51%), Potassium: 387.63mg (11.08%), Zinc: 1.63mg (10.85%), Calcium: 94.8mg (9.48%), Vitamin B6: 0.14mg (6.88%), Vitamin B5: 0.64mg (6.42%), Vitamin B12: 0.26µg (4.34%), Vitamin K: 3.49µg (3.32%), Vitamin D: 0.45µg (3.03%)