



White Chocolate Raspberry Cupcakes

READY IN



105 min.

SERVINGS



24

CALORIES



334 kcal

DESSERT

Ingredients

- ☐ 6 oz chocolate white chopped
- ☐ 0.5 cup butter cut into pieces
- ☐ 1 box vanilla cake donut holes
- ☐ 3 eggs separated
- ☐ 1.3 cups water
- ☐ 6 oz milk chocolate chips
- ☐ 6 oz chocolate white chopped
- ☐ 16 oz vanilla frosting
- ☐ 1 cup powdered sugar

- ☐ 0.5 cup raspberries fresh

Equipment

- ☐ bowl
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ microwave
- ☐ muffin liners

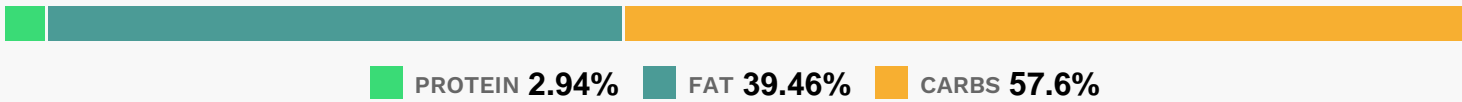
Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 12 regular-size muffin cups.
- ☐ Place mini paper baking cup in each of 12 mini muffin cups.
- ☐ In medium microwavable bowl, microwave 6 oz white chocolate and the butter uncovered on High 1 to 2 minutes, stirring every 30 seconds, until softened and mixture can be stirred smooth. Cool slightly. In medium bowl, beat egg yolks with whisk.
- ☐ Add spoonful of white chocolate mixture to yolks; stir with whisk. Stir in remaining white chocolate mixture.
- ☐ In small bowl, beat egg whites with electric mixer on high speed until stiff peaks form.
- ☐ In large bowl, beat cake mix, water and white chocolate-egg yolk mixture with electric mixer on medium speed until smooth. Fold in egg whites. Spoon 1/4 cup batter into each regular-size muffin cup. Divide remaining batter among mini muffin cups, using about 1 tablespoon in each.
- ☐ Bake mini cupcakes 10 minutes, regular-size cupcakes 18 minutes, or until firm to the touch. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Meanwhile, in small microwavable bowl, microwave chocolate chips uncovered on High 30 to 60 seconds, stirring once, until softened and chips can be stirred smooth. On sheet of cooking parchment paper, spoon melted chocolate into 24 (1-inch) round disks.

- ☐
- Let stand until hardened.

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Nutrition Facts



Properties

Glycemic Index:10.79, Glycemic Load:11.41, Inflammation Score:-1, Nutrition Score:3.7278261081032%

Flavonoids

Cyanidin: 1.14mg, Cyanidin: 1.14mg, Cyanidin: 1.14mg, Cyanidin: 1.14mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg, Pelargonidin: 0.02mg Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg, Catechin: 0.03mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 333.5kcal (16.67%), Fat: 14.81g (22.78%), Saturated Fat: 7.6g (47.51%), Carbohydrates: 48.63g (16.21%), Net Carbohydrates: 48.2g (17.53%), Sugar: 38.43g (42.7%), Cholesterol: 33.6mg (11.2%), Sodium: 235.78mg (10.25%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.48g (4.97%), Phosphorus: 113.69mg (11.37%), Vitamin B2: 0.17mg (10.14%), Calcium: 86.27mg (8.63%), Selenium: 4.28µg (6.11%), Vitamin E: 0.8mg (5.35%), Folate: 20.84µg (5.21%), Vitamin K: 4.87µg (4.64%), Vitamin B1: 0.06mg (4.05%), Vitamin B3: 0.68mg (3.41%), Iron: 0.6mg (3.34%), Manganese: 0.06mg (3.19%), Vitamin A: 152.96IU (3.06%), Potassium: 93.17mg (2.66%), Vitamin B5: 0.26mg (2.58%), Vitamin B12: 0.14µg (2.27%), Zinc: 0.3mg (2.03%), Copper: 0.03mg (1.72%), Fiber: 0.43g (1.71%), Magnesium: 5.69mg (1.42%), Vitamin B6: 0.02mg (1.24%)