



Zinfandel Wine Cupcakes

 Popular

READY IN



60 min.

SERVINGS



24

CALORIES



320 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 0.8 cup water
- ☐ 0.5 cup red wine
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 1 cup semisweet chocolate chips miniature
- ☐ 6 cups powdered sugar
- ☐ 0.3 cup butter softened

- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 0.1 teaspoon salt
- ☐ 0.5 cup red wine
- ☐ 1 serving chocolate curls

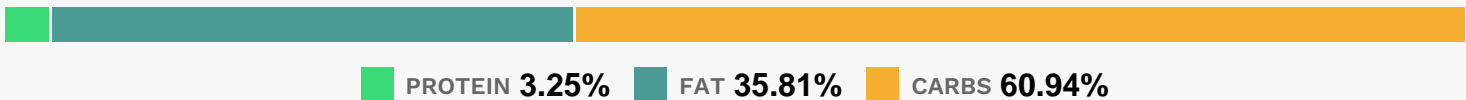
Equipment

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

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box, using cake mix, water, 1/2 cup wine, oil and eggs. Stir in chocolate chips. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ In large bowl, beat powdered sugar, butter, cocoa and salt with electric mixer on low speed until blended. Beat in 1/2 cup wine. If frosting is too thick, beat in more wine a few drops at a time. Frost cupcakes.
- ☐ Garnish with chocolate curls.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.6195651655612%

Flavonoids

Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg, Catechin: 0.77mg Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg, Epicatechin: 2.35mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 319.67kcal (15.98%), Fat: 12.87g (19.8%), Saturated Fat: 5.12g (32%), Carbohydrates: 49.28g (16.43%), Net Carbohydrates: 47.62g (17.32%), Sugar: 39.91g (44.35%), Cholesterol: 27.83mg (9.28%), Sodium: 190.9mg (8.3%), Alcohol: 1.09g (100%), Alcohol %: 1.57% (100%), Caffeine: 13.24mg (4.41%), Protein: 2.63g (5.26%), Copper: 0.25mg (12.4%), Manganese: 0.22mg (11%), Iron: 1.72mg (9.54%), Phosphorus: 94.75mg (9.48%), Magnesium: 32.64mg (8.16%), Selenium: 5.13µg (7.33%), Vitamin K: 7.23µg (6.89%), Fiber: 1.67g (6.66%), Vitamin E: 0.64mg (4.25%), Potassium: 142.63mg (4.08%), Vitamin B2: 0.07mg (4.03%), Calcium: 39.03mg (3.9%), Zinc: 0.57mg (3.77%), Folate: 14.22µg (3.56%), Vitamin B1: 0.04mg (2.47%), Vitamin A: 113.98IU (2.28%), Vitamin B3: 0.4mg (2.01%), Vitamin B5: 0.14mg (1.45%), Vitamin B12: 0.07µg (1.2%), Vitamin B6: 0.02mg (1.06%)