



"Zuccotto" Cupcakes

 Popular

READY IN



180 min.

SERVINGS



24

CALORIES



486 kcal

DESSERT

Ingredients

- ☐ 6 ounces bittersweet chocolate chopped fine
- ☐ 2 tablespoons confectioners' sugar
- ☐ 16 ounce cream cheese softened
- ☐ 3 egg whites
- ☐ 0.5 cup hazelnuts toasted finely chopped
- ☐ 0.5 cup heavy cream
- ☐ 1 cup heavy whipping cream cold
- ☐ 0.5 cup raspberries unsweetened frozen

- ☐ 6 ounces bittersweet chocolate chopped
- ☐ 0.3 cup chocolate-coated toffee bits
- ☐ 1 cup butter unsalted at room temperature
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 1.3 cups water
- ☐ 18.3 ounce duncan hines classic decadent cake mix white with pudding
- ☐ 12 ounce chocolate chips white

Equipment

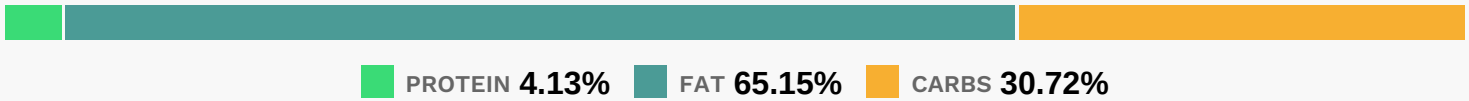
- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ mixing bowl
- ☐ hand mixer
- ☐ toothpicks
- ☐ microwave
- ☐ muffin liners
- ☐ muffin tray
- ☐ apple corer
- ☐ funnel

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C). Line muffin tins with 24 cupcake liners.
- ☐ Combine the cake mix, oil, egg whites, and water in a mixing bowl. Beat with an electric mixer on low speed for 30 seconds, then increase the speed to medium and beat for 2 minutes, scraping down the sides of the bowl. Stir in the chopped bittersweet chocolate and scoop the batter into the cupcake liners, filling them two-thirds full.

- ☐ Bake in the preheated oven until golden and the tops spring back when lightly pressed, 15 to 20 minutes. A toothpick inserted into the center of a cupcake should come out clean.
- ☐ Remove the cupcakes from the pans and cool completely on wire racks.
- ☐ Beat 1 cup cold whipping cream on medium-high speed until the cream has thickened, about 1 minute.
- ☐ Add confectioners' sugar and beat until stiff peaks form. Stir in the frozen raspberries, toffee bits, and chopped toasted hazelnuts.
- ☐ Remove the centers of the cupcakes using an apple corer or paring knife, cutting out the middles in a funnel shape by holding the knife at a 45-degree angle. Spoon or pipe the filling into the cupcakes. Refrigerate the cupcakes while you prepare the ganache.
- ☐ Place the semisweet chocolate pieces in a heat-safe bowl. Bring 1/2 cup heavy cream to a boil.
- ☐ Pour the hot cream over the chocolate; cover the bowl and set aside for 5 minutes.
- ☐ Whisk the chocolate and cream until well combined; allow the ganache to cool until it reaches a spreadable consistency, about 1 hour.
- ☐ Spread a spoonful of ganache evenly over each cupcake. Refrigerate the cupcakes while you prepare the frosting.
- ☐ Melt the white chocolate chips in a microwave-safe bowl by heating for 1 minute, stirring after 30 seconds. Allow the white chocolate to cool until almost room temperature but still fluid. Cream the butter and cream cheese together. Blend in the melted white chocolate, vanilla extract, and food coloring (if using).
- ☐ Spread the frosting on the cupcakes.
- ☐ Serve immediately, or refrigerate until serving.

Nutrition Facts



Properties

Glycemic Index:7.88, Glycemic Load:7.01, Inflammation Score:-5, Nutrition Score:8.0086956594301%

Flavonoids

Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg, Cyanidin: 1.31mg 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: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg, Catechin: 0.06mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.09mg, Epicatechin: 0.09mg, Epicatechin: 0.09mg Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg, Epigallocatechin 3–gallate: 0.04mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 486.28kcal (24.31%), Fat: 35.7g (54.92%), Saturated Fat: 19.47g (121.7%), Carbohydrates: 37.87g (12.62%), Net Carbohydrates: 36.07g (13.12%), Sugar: 26.29g (29.21%), Cholesterol: 62.62mg (20.87%), Sodium: 238.21mg (10.36%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 12.19mg (4.06%), Protein: 5.09g (10.19%), Manganese: 0.41mg (20.41%), Phosphorus: 174.92mg (17.49%), Vitamin A: 749.9IU (15%), Copper: 0.26mg (12.89%), Calcium: 119.62mg (11.96%), Vitamin B2: 0.19mg (11.22%), Vitamin E: 1.59mg (10.62%), Vitamin K: 10.61µg (10.11%), Selenium: 6.69µg (9.55%), Magnesium: 37.25mg (9.31%), Iron: 1.53mg (8.49%), Fiber: 1.8g (7.22%), Potassium: 204.28mg (5.84%), Vitamin B1: 0.09mg (5.69%), Folate: 22.21µg (5.55%), Zinc: 0.8mg (5.31%), Vitamin B3: 0.84mg (4.18%), Vitamin B5: 0.39mg (3.9%), Vitamin B12: 0.19µg (3.21%), Vitamin B6: 0.05mg (2.54%), Vitamin D: 0.38µg (2.53%), Vitamin C: 0.98mg (1.18%)