



Chocolate Cupcakes with Cream Cheese Filling

20'
Hands on

25'
Cook Time

12
Portion(s)

1
Difficulty



Method

For the cupcakes

- Preheat oven to 160* C (320* F) Fan. Grease and flour a 12 cup cupcake pan or insert cupcake liners.
- Finely chop the chocolate and add to a bowl with hot water. Stir until the chocolate melts. Add the cocoa and espresso powder and mix.
- Add the heavy cream and vegetable oil. Add the eggs and vanilla extract and mix until all of the ingredients are completely combined. Add the sugar and mix.
- Add the flour, baking soda and salt. Mix until completely combined.
- Divide the mixture evenly between prepared cupcake pans, filling them 2/3 of the way. Bake for 25-25 minutes.
- Allow the cupcakes to cool in the pan for 10 minutes. Remove from pan and allow to cool completely, for 1 hour.

For the filling

- Beat the butter and icing sugar in a mixer until light and fluffy. Add the cream cheese and vanilla extract and beat again. Place the filling into a piping bag.

For the frosting

- Place the chocolate into a bowl. Cover with plastic wrap and put in the microwave for 1 ½ minutes, at 800 watts.
- Allow to cool for 5 minutes. Use a knife to cut off the tops of the cupcakes, at a 45 degree incline. Remove the cone shaped piece.
- Keep the top part of the piece removed so that you can cover the cupcakes. Fill the cupcakes with the cream from the piping bag. Cover with the top part of the piece removed earlier. Spread the frosting over the tops.

Ingredients

- 140 g all-purpose flour
- 1/2 teaspoon(s) baking soda
- 1/4 teaspoon(s) salt
- 120 g water, boiling
- 40 g cocoa powder
- 60 g chocolate couverture
- 1 tablespoon(s) coffee, instant
- 150 g granulated sugar
- 120 g heavy cream 35%
- 120 g seed oil
- 2 eggs
- 1 teaspoon(s) [vanilla extract](#)

For the filling

- 500 g cream cheese, at room temperature
- 70 g butter, at room temperature
- 125 g icing sugar
- 1 teaspoon(s) [vanilla extract](#)

For the frosting

- 120 g chocolate couverture

Διατροφικός πίνακας

Nutrition information per 100 gr.

358 Calories (kcal)	25.3 Total Fat (g)	12.1 Saturated Fat (g)	26.6 Total Carbs (g)
18%	36%	61%	10%
20.2 Sugars (g)	4.9 Protein (g)	2.3 Fibre (g)	0.35 Sodium (g)
22%	10%	9%	6%