

Double Chocolate Dulce de Leche Cupcakes

Yield: 10 min
Total Time: 170 min

Recipe from: <https://www.recipeschoose.com/recipes/chocolate-swiss-roll-with-buttercream-filling-recipe>

Ingredients:

- cupcakes CHOCOLATE
- 3 7/8 ounces chocolate 70% cocoa, chopped into pea sized pieces
- 6 1/2 tablespoons dutch process cocoa
- 6 1/3 tablespoons unsalted butter
- 2 eggs
- 2/3 cup dark brown sugar
- all purpose flour 90g of plain
- 1/4 teaspoon baking soda
- 1 pinch salt
- 1/2 cup buttermilk
- dulce de leche
- 2 cans sweetened condensed milk
- 1 pinch sea salt
- buttercream ITALIAN MERINGUE
- 1 1/2 cups caster sugar
- 2 teaspoons golden syrup
- 3 3/8 tablespoons water
- 3 egg whites
- 1 1/3 cups unsalted butter at room temperature, and cut into cubes
- 1/2 cup dulce de leche

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 70 grams
3. Cholesterol: 130 milligrams
4. Fat: 36 grams

5. Fiber: 2 grams
 6. Protein: 6 grams
 7. SaturatedFat: 22 grams
 8. Sodium: 230 milligrams
 9. Sugar: 56 grams
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