

Spiderweb Cupcakes with Cream Filling

Yield: 4 min
Total Time: 65 min

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

Ingredients:

- 3 ounces chocolate chopped
- 1/3 cup cocoa powder
- 3/4 cup brewed coffee still hot
- 3/4 cup flour
- 3/4 cup white sugar
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/3 cup vegetable oil
- 2 eggs
- 2 teaspoons white vinegar
- 1 teaspoon vanilla extract
- 1 cup marshmallow creme like Fluff
- 1/4 cup butter room temperature
- 1/2 cup icing sugar powdered
- 2 1/2 ounces bittersweet chocolate finely chopped
- 1/4 cup heavy cream
- 1 cup icing sugar powdered
- 1/4 cup butter room temperature
- 1 tablespoon milk
- 1 teaspoon vanilla extract

Nutrition:

1. Calories: 1240 calories
2. Carbohydrate: 179 grams
3. Cholesterol: 190 milligrams
4. Fat: 58 grams
5. Fiber: 5 grams

6. Protein: 10 grams
 7. SaturatedFat: 25 grams
 8. Sodium: 720 milligrams
 9. Sugar: 133 grams
 10. TransFat: 0.5 grams
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