

Dark Chocolate Fudge Merlot Cupcakes

Yield: 12 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/swiss-recipe-dark-break-up-chocolate>

Ingredients:

- 1 1/8 cups all-purpose flour
- 1/4 cup unsweetened cocoa powder
- 1 1/4 teaspoons baking soda
- 1/2 teaspoon baking powder
- 1/4 teaspoon salt
- 3/4 cup granulated sugar
- 1/4 cup vegetable oil
- 1 large egg
- 2 teaspoons vanilla extract
- 1/2 cup unsalted butter melted
- 3/4 cup milk 2% or higher
- 2 tablespoons merlot
- 8 ounces dark chocolate high-quality, coarsely chopped
- 3/4 cup unsalted butter at room temperature
- 2 1/2 cups powdered sugar
- 6 tablespoons merlot
- 1 teaspoon vanilla extract
- chocolate melted, for drizzle
- chocolate sprinkles for topping

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 61 grams
3. Cholesterol: 70 milligrams
4. Fat: 31 grams
5. Fiber: 2 grams
6. Protein: 4 grams

7. SaturatedFat: 16 grams
 8. Sodium: 230 milligrams
 9. Sugar: 47 grams
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