# Chocolate Walnut Cupcakes with Blackberry Buttercream 

Yield: 12 min

Total Time: 55 min
Recipe from: https://www.recipeschoose.com/recipes/walnut-cupcakes-indian-recipe

## Ingredients:

- 1 cup walnuts
- 1 cup all purpose flour
- 1/2 cup cocoa powder
- 1/4 teaspoon espresso powder optional
- 1 teaspoon baking powder
- $1 / 4$ teaspoon salt
- 3/4 cup sugar
- 2 eggs
- 2 teaspoons vanilla extract
- 3/4 cup water
- 3 large egg whites
- $11 / 4$ cups granulated sugar
- 1 pinch salt
- $11 / 2$ sticks unsalted butter 6 ounces, or 12 tablespoons, at room temperature
- $1 / 2$ cup blackberry preserves
- 12 blackberries for topping, optional


## Nutrition:

1. Calories: 400 calories
2. Carbohydrate: 55 grams
3. Cholesterol: 65 milligrams
4. Fat: 20 grams
5. Fiber: 3 grams
6. Protein: 6 grams
7. SaturatedFat: 8 grams
8. Sodium: 160 milligrams
9. Sugar: 42 grams

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