Chocolate Zucchini Cupcakes w/ Mocha Frosting - Low Carb

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Recipe type: Low Carb Dessert Recipe   Cuisine: American
Serves: 8 cupcakes

These delicious low carb Chocolate Zucchini Cupcakes with Mocha Frosting are rich and fluffy perfection! Gluten free and Keto friendly too!

Ingredients

For the cupcakes:
- 6 Tbsp butter, melted
- 2 eggs
- 1 tsp vanilla extract
- ¼ cup almond milk
- ¼ cup shredded zucchini, packed
- 1 cup almond flour
- 3 Tbsp coconut flour
- ¼ cup granulated sugar substitute (I used [Swerve](#))
- 3 Tbsp premium [cocoa powder](#)
- ¼ tsp [xanthan gum](#)
- pinch of salt
- 2 tsp baking powder

For the frosting:
- ½ cup mascarpone cheese, softened
- 3 Tbsp [Swerve Confectioners](#)
- ¼ tsp [coffee extract](#)
- ¼ tsp vanilla extract
- 1 Tbsp premium cocoa powder
- ½ cup heavy whipping cream

Instructions

To make the cupcakes:
1. Preheat the oven to 350 degrees (F)
2. Combine the wet ingredients (butter, eggs, vanilla extract, almond milk, zucchini) in a magic bullet or blender and blend for 20-30 seconds or until smooth.
3. Combine the dry ingredients (almond flour, coconut flour, sweetener, cocoa powder, salt, baking powder, xanthan gum) in a medium bowl and stir until mixed and there are no lumps.
4. Pour the wet ingredients into the dry ingredients and stir until the liquid is absorbed and a thick batter is formed.
5. Spoon the batter evenly into 8 cupcake liners or greased tins.
6. Bake at 350 degrees (F) for 22 minutes. Remove and cool before frosting.

To make the frosting:
1. Combine the softened Mascarpone cheese, sweetener, coffee extract, vanilla extract, and cocoa powder in a small bowl and mix gently with a fork until smooth. (Don't mix too aggressively or your Mascarpone will separate!)
2. In a large bowl, beat the heavy whipping cream until stiff.
3. Mix ⅓ of the whipped cream gently into your mascarpone mixture until smooth.
4. Fold (GENTLY) the Mascarpone mixture into the remaining whipped cream until all streaks of white are gone and the mixture is smooth but still fluffy.
5. Spread or pipe onto your cooled cupcakes.
6. Chill to store, but these are best served at room temperature.

Notes

To see a list of my favorite low carb products and brands that I recommend for sweeteners, flours, etc. you can check out the [IBIH Pantry Ingredients Page!](#)

Approximate nutrition information per serving:

1 cupcake no frosting: 193 calories, 21g fat, 2.7g net carbs, 5g protein

1 cupcake with frosting: 318 calories, 33g fat, 3.5g net carbs, 7g protein

Note: I used organic heavy whipping cream which has no fillers and therefore only trace amounts of carbs. If you use regular, add about .5g net carbs per frosted cupcake.

Recipe by I Breathe I'm Hungry at http://www.ibreatheimhungry.com/2015/08/chocolate-zucchini-cupcakes-w-mocha-frosting-low-carb.html