



## Apple Butter Pecan Cupcakes

READY IN



80 min.

SERVINGS



24

CALORIES



260 kcal

DESSERT

### Ingredients

- 0.3 cup spiced apple butter
- 1 tablespoon spiced apple butter
- 0.3 cup butter softened
- 0.5 cup butter softened
- 8 oz cream cheese softened
- 3 eggs
- 0.5 cup pecans toasted chopped
- 3 cups powdered sugar
- 1 teaspoon pumpkin pie spice

- 1 box vanilla cake donut holes (1 lb 2.25 oz)
- 1 cup water

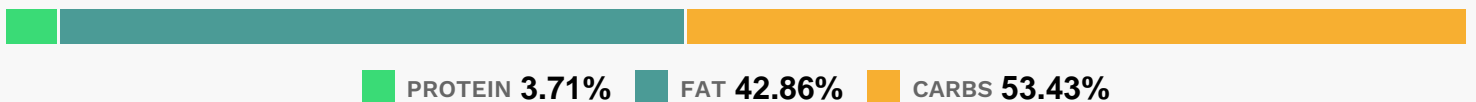
## Equipment

- bowl
- oven
- hand mixer
- toothpicks
- muffin liners

## Directions

- Heat oven to 350F.
- Place paper baking cup in each of 24 regular-size muffin cups.
- In large bowl, beat cake mix, water, 1/3 cup butter and the eggs with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Stir in 1/2 cup pecans, 1/3 cup apple butter and the pumpkin pie spice. Divide batter evenly among muffin cups.
- Bake 25 to 30 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pans to cooling racks. Cool completely, about 30 minutes.
- In medium bowl, beat 1/2 cup butter, 1 tablespoon apple butter and the cream cheese with electric mixer on medium speed until creamy. Gradually beat in powdered sugar until smooth. Frost cupcakes.
- Sprinkle each with 1 teaspoon pecans.

## Nutrition Facts



## Properties

Glycemic Index:5.71, Glycemic Load:0.15, Inflammation Score:-2, Nutrition Score:3.5799999690574%

## Flavonoids

Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg, Cyanidin: 0.24mg Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg, Delphinidin: 0.17mg Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg, Catechin: 0.16mg Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg, Epigallocatechin: 0.13mg Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg, Epicatechin: 0.02mg Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg, Epigallocatechin 3-gallate: 0.05mg

## **Nutrients (% of daily need)**

Calories: 259.92kcal (13%), Fat: 12.62g (19.42%), Saturated Fat: 6.7g (41.88%), Carbohydrates: 35.4g (11.8%), Net Carbohydrates: 34.86g (12.68%), Sugar: 25.84g (28.72%), Cholesterol: 46.95mg (15.65%), Sodium: 238.98mg (10.39%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.46g (4.92%), Phosphorus: 102.25mg (10.22%), Manganese: 0.18mg (8.86%), Vitamin A: 356.09IU (7.12%), Selenium: 4.64µg (6.62%), Calcium: 64.57mg (6.46%), Vitamin B2: 0.1mg (6.06%), Folate: 19.32µg (4.83%), Vitamin B1: 0.07mg (4.47%), Vitamin E: 0.55mg (3.63%), Iron: 0.63mg (3.47%), Copper: 0.06mg (2.85%), Vitamin B3: 0.56mg (2.81%), Vitamin B5: 0.23mg (2.32%), Zinc: 0.33mg (2.23%), Fiber: 0.54g (2.15%), Magnesium: 7.18mg (1.8%), Potassium: 49.68mg (1.42%), Vitamin K: 1.49µg (1.42%), Vitamin B12: 0.08µg (1.39%), Vitamin B6: 0.03mg (1.39%)