



Apple Spice Babycakes

READY IN



45 min.

SERVINGS



24

CALORIES



283 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 21 ounce lucky leaf® premium apple pie filling canned
- ☐ 2 tablespoons brown sugar packed
- ☐ 1 tablespoon butter
- ☐ 3 eggs
- ☐ 3 tablespoons pecans chopped
- ☐ 0.3 cup pretzels crushed
- ☐ 18.3 ounce spice cake mix
- ☐ 24 servings whipped cream for serving

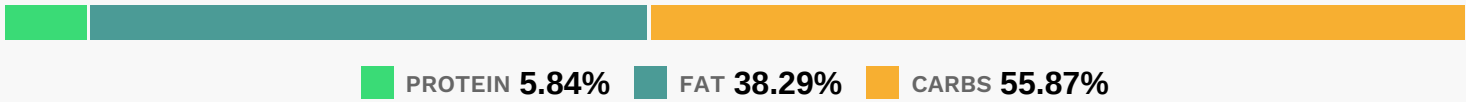
Equipment

- ☐ frying pan
- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Grease or line twenty-four 2 1/2-inch muffin cups with paper baking cups; set aside. Chop one can of LUCKY LEAF Premium Apple Pie Filling into bite-sized chunks. Reserve 1/2 cup pie filling for topping.
- ☐ In a large mixing bowl combine cake mix, eggs and apple pie filling. Beat with an electric mixer on low speed until combined. Beat on medium speed for 2 minutes (batter will be thick). Fill prepared muffin cups about 2/3 full with cake batter.
- ☐ Bake about 20 minutes or until tops spring back when lightly touched. Cool in cups on a wire rack for 5 minutes.
- ☐ Remove from cups and cool completely.
- ☐ For streusel: In a small skillet melt butter over medium heat.
- ☐ Add brown sugar and stir to combine.
- ☐ Add pretzels and pecans. Cook and stir for 1 minute.
- ☐ Remove from heat and set aside.
- ☐ Place each cupcake on a dessert dish. If using paper cups, pull paper down around bottom of cupcake. Top with a small scoop of ice cream, then top with reserved apple pie filling and streusel.

Nutrition Facts



Properties

Glycemic Index:8.5, Glycemic Load:9.76, Inflammation Score:-3, Nutrition Score:5.6191305077594%

Flavonoids

Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg, Cyanidin: 0.13mg Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg, Delphinidin: 0.09mg Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg, Catechin: 0.09mg Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg, Epigallocatechin: 0.07mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg, Epigallocatechin 3-gallate: 0.03mg

Nutrients (% of daily need)

Calories: 283.32kcal (14.17%), Fat: 12.18g (18.74%), Saturated Fat: 5.78g (36.12%), Carbohydrates: 40g (13.33%), Net Carbohydrates: 38.77g (14.1%), Sugar: 28.52g (31.69%), Cholesterol: 50.75mg (16.92%), Sodium: 228.27mg (9.92%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.18g (8.36%), Vitamin B2: 0.24mg (14.27%), Phosphorus: 135.36mg (13.54%), Calcium: 110.89mg (11.09%), Manganese: 0.2mg (9.9%), Vitamin B1: 0.12mg (7.82%), Iron: 1.32mg (7.32%), Potassium: 232.06mg (6.63%), Vitamin A: 329.44IU (6.59%), Vitamin B5: 0.54mg (5.44%), Copper: 0.1mg (5.13%), Vitamin B12: 0.31µg (5.12%), Selenium: 3.51µg (5.01%), Fiber: 1.22g (4.9%), Folate: 18.69µg (4.67%), Zinc: 0.68mg (4.53%), Magnesium: 16.78mg (4.19%), Vitamin B3: 0.7mg (3.49%), Vitamin B6: 0.06mg (2.88%), Vitamin E: 0.34mg (2.29%), Vitamin K: 1.83µg (1.74%), Vitamin D: 0.24µg (1.61%), Vitamin C: 0.89mg (1.08%)