



## Basic White Cupcakes

READY IN



40 min.

SERVINGS



100

CALORIES



27 kcal

DESSERT

## Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 0.3 cup butter melted
- ☐ 1.3 cups buttermilk
- ☐ 2 large eggs
- ☐ 2 teaspoons vanilla extract
- ☐ 18.3 oz duncan hines classic decadent cake mix white with pudding

## Equipment

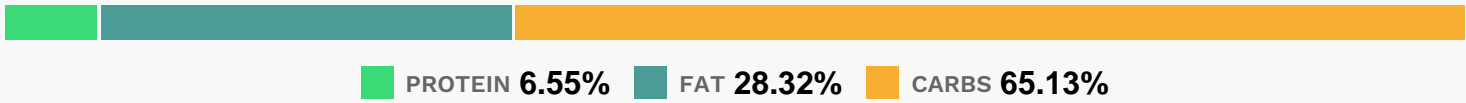
- ☐ bowl

- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Beat first 6 ingredients at low speed with an electric mixer just until dry ingredients are moistened. Increase speed to medium, and beat 2 minutes or until batter is smooth, stopping to scrape bowl as needed.
- ☐ Place paper baking cups in muffin pans, and coat with cooking spray; spoon batter evenly into baking cups, filling each two-thirds full.
- ☐ Bake at 350 for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove cupcakes from pans to wire racks, and cool 1 hour or until completely cool.
- ☐ Coconut Cupcakes: Prepare Basic White Cupcakes as directed.
- ☐ Spread evenly with Coconut Buttercream, and sprinkle with sweetened flaked coconut.

## Nutrition Facts



## Properties

Glycemic Index:0.81, Glycemic Load:0.05, Inflammation Score:-1, Nutrition Score:0.60608695382657%

## Nutrients (% of daily need)

Calories: 26.89kcal (1.34%), Fat: 0.85g (1.3%), Saturated Fat: 0.48g (3.01%), Carbohydrates: 4.37g (1.46%), Net Carbohydrates: 4.32g (1.57%), Sugar: 2.34g (2.6%), Cholesterol: 5.27mg (1.76%), Sodium: 44.08mg (1.92%), Alcohol: 0.03g (100%), Alcohol %: 0.44% (100%), Protein: 0.44g (0.88%), Phosphorus: 22.11mg (2.21%), Calcium: 15.49mg (1.55%), Vitamin B2: 0.02mg (1.25%), Selenium: 0.87µg (1.24%), Folate: 4.26µg (1.06%)