



## Basic White Cupcakes

READY IN



10 min.

SERVINGS



100

CALORIES



32 kcal

DESSERT

## Ingredients

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

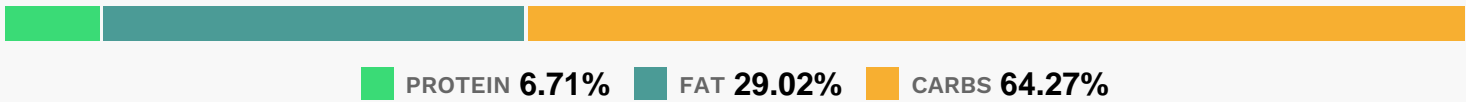
## Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 350
- ☐ 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 into baking cups, filling two-thirds full.
- ☐ Bake at 350 for 20 to 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and let cool completely (about 1 hour).
- ☐ Note: For testing purposes only, we used Pillsbury Moist Supreme Classic White Cake Mix.
- ☐ Coconut Cupcakes: Prepare Basic White Cupcakes as directed.
- ☐ Spread 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:0.7608695704004%

## Nutrients (% of daily need)

Calories: 32.03kcal (1.6%), Fat: 1.03g (1.59%), Saturated Fat: 0.53g (3.3%), Carbohydrates: 5.13g (1.71%), Net Carbohydrates: 5.05g (1.84%), Sugar: 2.48g (2.76%), Cholesterol: 5.29mg (1.76%), Sodium: 59.39mg (2.58%), Alcohol: 0.03g (100%), Alcohol %: 0.39% (100%), Protein: 0.54g (1.07%), Phosphorus: 29.13mg (2.91%), Calcium: 17.64mg (1.76%), Vitamin B2: 0.03mg (1.56%), Folate: 5.76µg (1.44%), Selenium: 0.96µg (1.37%), Vitamin B1: 0.02mg (1.33%)