



## Bite-Size Sour Cream-Pound Cake Cupcakes (Basic Cupcake Batter)

 Vegetarian

READY IN



132 min.

SERVINGS



24

CALORIES



219 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 0.5 teaspoon salt

- ☐ 8 oz cup heavy whipping cream sour
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 24 servings desired buttercream
- ☐ 24 servings desired buttercream

## Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ microwave

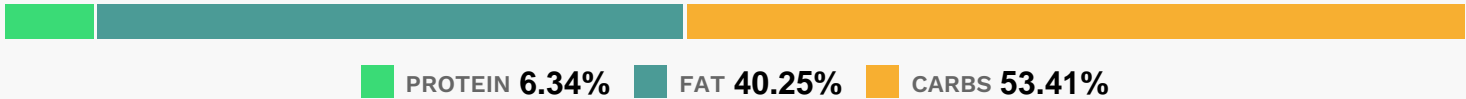
## Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in sugar until light and fluffy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Stir in vanilla.
- ☐ Combine flour and next 3 ingredients. Gradually add to butter mixture alternately with sour cream, beating until blended. Spoon batter by rounded tablespoonfuls into lightly greased miniature muffin pans.
- ☐ Bake at 350 for 13 to 15 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on wire racks 5 minutes.
- ☐ Remove from pans to wire racks, and cool completely (about 30 minutes).
- ☐ Spread cupcakes with desired buttercream, or dip in glaze.
- ☐ Fresh Citrus Cupcakes with Orange Buttercream
- ☐ Prepare Cupcakes as directed, omitting vanilla and adding 1 Tbsp. orange zest and 2 Tbsp. fresh orange juice to batter. Pipe or spread Orange Buttercream onto cupcakes.
- ☐ Orange Buttercream

- ☐ Substitute 1 Tbsp. orange zest for vanilla. Reduce milk to 2 Tbsp. Prepare Buttercream as directed in Steps 1 and 2, beating in 2 Tbsp. fresh orange juice with 1 Tbsp. milk in Step Beat in remaining 1 Tbsp. milk as directed in Step Beat in 1 drop red food coloring and 1 drop yellow food coloring until blended, if desired.
- ☐ Mocha Latte Cupcakes
- ☐ Microwave 1 (12-oz.) package dark chocolate morsels at HIGH 1 1/2 minutes or until melted and smooth, stirring at 30-second intervals. Prepare Cupcakes as directed, stirring melted chocolate into batter. (Batter will be very thick.)
- ☐ Bake 11 to 13 minutes or until a wooden pick inserted in centers comes out clean. Cool as directed. Top with Double Shot Latte Buttercream.
- ☐ Garnish with chocolate shavings, if desired. Makes 6 1/2 dozen.
- ☐ Double Shot Latte Buttercream
- ☐ Prepare Buttercream as directed, beating in 1 1/2 Tbsp. instant espresso with butter.
- ☐ Salted Caramel-Chocolate Cupcakes
- ☐ Prepare Cupcakes as directed, substituting 1 1/4 cups granulated sugar and 3/4 cup firmly packed dark brown sugar for 2 cups granulated sugar. Microwave 8 oz. chopped semisweet chocolate and 1/4 cup whipping cream in a microwave-safe bowl at HIGH 1 minute, stirring at 30-second intervals.
- ☐ Whisk in 2 Tbsp. whipping cream until smooth. Dip tops of cupcakes in chocolate mixture, and let stand until chocolate is set (about 30 minutes). Pipe or spread Salted Caramel Buttercream onto cupcakes.
- ☐ Garnish with sea salt flakes and caramels, cut into quarters.
- ☐ Note: We tested with Artisan Salt Company Cyprus Mediterranean Flake Salt.
- ☐ Salted Caramel Buttercream
- ☐ Prepare Buttercream as directed in Step 1, using 3 Tbsp. milk and adding 1/4 tsp. kosher salt with butter. Melt 15 caramels with 1 Tbsp. milk in a small microwave-safe bowl at HIGH 1 minute or until smooth, stirring at 30-second intervals. Fold caramel mixture into buttercream, creating swirls. (Do not completely blend.)
- ☐ Fresh Citrus Cupcakes with Ruby Red Grapefruit Glaze
- ☐ Prepare Cupcakes as directed, omitting vanilla and adding 1 Tbsp. orange zest and 2 Tbsp. fresh orange juice to batter.
- ☐ Drizzle tops of cupcakes with Ruby Red Grapefruit Glaze, and top with pink grapefruit-flavored jelly beans.

- ☐ Ruby Red Grapefruit Glaze
- ☐ Stir together 3 cups powdered sugar, 1 tsp. grapefruit zest, 5 to 6 Tbsp. fresh grapefruit juice, and 1 drop red food coloring until blended. Makes about 1 1/2 cups.
- ☐ Cappuccino Cupcakes
- ☐ Prepare Cupcakes as directed. Pipe or spread Double Shot Latte Buttercream onto cupcakes.
- ☐ Garnish with instant espresso, ground cinnamon, and chocolate-covered coffee beans, if desired.
- ☐ Double Shot Latte Buttercream
- ☐ Prepare Buttercream as directed, beating in 1 1/2 Tbsp. instant espresso with butter.

## Nutrition Facts



## Properties

Glycemic Index:13.09, Glycemic Load:20.45, Inflammation Score:-3, Nutrition Score:3.9247826146691%

## Nutrients (% of daily need)

Calories: 219.22kcal (10.96%), Fat: 9.92g (15.26%), Saturated Fat: 5.58g (34.87%), Carbohydrates: 29.61g (9.87%), Net Carbohydrates: 29.19g (10.61%), Sugar: 17.41g (19.34%), Cholesterol: 56.29mg (18.76%), Sodium: 164.25mg (7.14%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 3.52g (7.03%), Selenium: 9.17µg (13.09%), Vitamin B2: 0.16mg (9.28%), Vitamin B1: 0.13mg (8.69%), Folate: 34.07µg (8.52%), Vitamin A: 348.97IU (6.98%), Manganese: 0.11mg (5.61%), Phosphorus: 55.46mg (5.55%), Iron: 0.92mg (5.09%), Vitamin B3: 0.95mg (4.74%), Calcium: 36.86mg (3.69%), Vitamin B5: 0.29mg (2.87%), Vitamin E: 0.32mg (2.16%), Vitamin B12: 0.12µg (2.05%), Zinc: 0.3mg (2.01%), Fiber: 0.42g (1.69%), Copper: 0.03mg (1.66%), Magnesium: 6.39mg (1.6%), Potassium: 54.26mg (1.55%), Vitamin B6: 0.03mg (1.52%), Vitamin D: 0.17µg (1.11%)