



Blondie Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



364 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon double-acting baking powder
- ☐ 1 cup brown sugar
- ☐ 1 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup granulated sugar
- ☐ 0.3 teaspoon salt
- ☐ 1.5 cups semi chocolate chips
- ☐ 8 tablespoons butter unsalted melted 1 stick
- ☐ 2 teaspoons vanilla extract

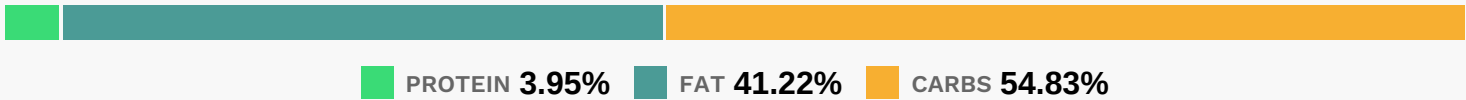
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Heat oven to 350 F.Line a standard 12-cup muffin tin with paper liners. In a medium bowl, whisk the flour, baking powder, and salt. In a large bowl, whisk the butter and sugars until smooth.
- ☐ Whisk in the egg and vanilla. Gradually stir in the flour mixture, then stir in the chocolate chips.Divide the batter evenly among the prepared muffin cups.
- ☐ Bake until the centers are just set and a toothpick inserted comes out with moist crumbs, 25 to 30 minutes.

Nutrition Facts



Properties

Glycemic Index:19.76, Glycemic Load:14.49, Inflammation Score:-4, Nutrition Score:6.6460869726927%

Nutrients (% of daily need)

Calories: 363.79kcal (18.19%), Fat: 16.77g (25.79%), Saturated Fat: 9.91g (61.91%), Carbohydrates: 50.17g (16.72%), Net Carbohydrates: 47.95g (17.44%), Sugar: 34.51g (38.34%), Cholesterol: 36.92mg (12.31%), Sodium: 80.9mg (3.52%), Alcohol: 0.23g (100%), Alcohol %: 0.37% (100%), Caffeine: 19.35mg (6.45%), Protein: 3.62g (7.24%), Manganese: 0.42mg (21%), Copper: 0.32mg (15.88%), Iron: 2.38mg (13.2%), Selenium: 8.83µg (12.61%), Magnesium: 45.5mg (11.38%), Phosphorus: 90.29mg (9.03%), Fiber: 2.22g (8.89%), Vitamin B1: 0.13mg (8.8%), Folate: 31.02µg (7.75%), Vitamin B2: 0.11mg (6.63%), Vitamin B3: 1.14mg (5.71%), Vitamin A: 266.99IU (5.34%), Zinc: 0.77mg (5.17%), Potassium: 177.86mg (5.08%), Calcium: 46.06mg (4.61%), Vitamin E: 0.4mg (2.68%), Vitamin B5: 0.23mg (2.35%), Vitamin K: 2.33µg (2.22%), Vitamin B12: 0.09µg (1.56%), Vitamin D: 0.22µg (1.49%), Vitamin B6: 0.03mg (1.48%)