



## Bloody Mary Cupcakes, Cayenne Pepper Buttercream

READY IN



70 min.

SERVINGS



12

CALORIES



512 kcal

DESSERT

### Ingredients

- 2 teaspoons double-acting baking powder
- 2 cups cake flour
- 0.3 teaspoon cayenne pepper
- 1 teaspoon cayenne pepper
- 1 teaspoon celery salt
- 1 egg yolk
- 2 eggs
- 1.3 cups granulated sugar

- 0.5 teaspoon ground pepper black
- 1 tablespoon horseradish
- 2 teaspoons hot sauce
- 2 tablespoons juice of lemon
- 2 teaspoons juice of lemon
- 2 tablespoons milk
- 3.7 cups powdered sugar
- 0.5 teaspoon salt
- 12 servings sprinkles for topping
- 0.8 cup sacramento tomato juice
- 8 ounces butter unsalted softened (2 sticks)
- 2 teaspoons vanilla extract
- 0.3 cup vodka
- 2 teaspoons worcestershire sauce

## Equipment

- bowl
- oven
- stand mixer
- muffin liners
- muffin tray
- pastry bag
- pastry brush

## Directions

- Preheat the oven to 350 degrees F. Line a regular cupcake or muffin pan with 12 cupcake liners. Sift the flour, baking powder, salt, 1/4 teaspoon black pepper and cayenne pepper into a medium bowl. Set the bowl aside. In a small bowl, combine the tomato juice, 1/4 cup vodka, lemon juice, hot sauce and Worcestershire sauce. Set the bowl aside. In the bowl of an electric stand mixer with a paddle attachment, cream the butter with the granulated sugar

and horseradish sauce, about 5 minutes. Scrape down the sides of the bowl, and then add 1 egg at a time, scraping down the sides of the bowl after each addition. Turn the mixer to the lowest speed and add the flour and tomato juice mixtures, alternating between the two, beginning and ending with the flour.

- Mix until just combined. Scrape down the sides and mix for 30 seconds. Fill the cupcake liners three-quarters full with batter and bake until baked through, 15 to 18 minutes. In a small bowl, combine the remaining 2 tablespoons vodka and remaining 1/4 teaspoon black pepper. Use a pastry brush to brush the vodka mixture over the warm cupcakes. Cool the cupcakes completely, about 30 minutes.
- Put the Cayenne Pepper Buttercream into a pastry bag and cut 1/2-inch off the tip. Frost the cupcakes once they are completely cool. Top with your favorite sprinkles or decoration.
- Sift the powdered sugar into a medium bowl. In the bowl of an electric stand mixer with a paddle attachment, cream the butter and celery salt together, about 1 minute. Then add the powdered sugar and milk, alternating between the two. Beat until combined. Scrape the sides of the bowl.
- Add the lemon juice, vanilla and cayenne pepper.
- Mix until combined. Then beat the mixture on high until light and fluffy, 5 to 6 minutes.

## Nutrition Facts

**PROTEIN 3.21%** **FAT 30.96%** **CARBS 65.83%**

### Properties

Glycemic Index:37.04, Glycemic Load:24.79, Inflammation Score:-4, Nutrition Score:4.7939130378806%

### Flavonoids

Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg, Eriodictyol: 0.16mg Hesperetin: 0.48mg, Hesperetin: 0.48mg, Hesperetin: 0.48mg, Hesperetin: 0.48mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

### Nutrients (% of daily need)

Calories: 512.13kcal (25.61%), Fat: 17.5g (26.93%), Saturated Fat: 10.67g (66.69%), Carbohydrates: 83.75g (27.92%), Net Carbohydrates: 83.05g (30.2%), Sugar: 66.92g (74.36%), Cholesterol: 84.41mg (28.14%), Sodium: 414.48mg (18.02%), Alcohol: 1.9g (100%), Alcohol %: 1.63% (100%), Protein: 4.08g (8.16%), Selenium: 12.06µg (17.22%), Vitamin A: 695.58IU (13.91%), Manganese: 0.2mg (10.06%), Phosphorus: 67.34mg (6.73%), Vitamin C: 5.17mg (6.26%),

Calcium: 61mg (6.1%), Vitamin E: 0.76mg (5.05%), Vitamin B2: 0.09mg (5.01%), Folate: 17.85µg (4.46%), Vitamin D: 0.54µg (3.59%), Iron: 0.62mg (3.47%), Copper: 0.07mg (3.36%), Vitamin B5: 0.32mg (3.24%), Potassium: 98.81mg (2.82%), Fiber: 0.69g (2.77%), Vitamin B6: 0.05mg (2.67%), Zinc: 0.38mg (2.56%), Magnesium: 9.94mg (2.48%), Vitamin B12: 0.14µg (2.34%), Vitamin B1: 0.03mg (2.31%), Vitamin K: 2.12µg (2.02%), Vitamin B3: 0.37mg (1.83%)