



Blossom-Topped Cupcakes

READY IN



80 min.

SERVINGS



16

CALORIES



380 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 cups cake flour (not self-rising)
- ☐ 1 cup powdered sugar
- ☐ 16 ounce cream cheese softened
- ☐ 4 large eggs
- ☐ 1.5 cups granulated sugar
- ☐ 1 teaspoon juice of lemon fresh
- ☐ 0.3 teaspoon rosewater
- ☐ 0.5 teaspoon salt

- ☐ 2 sticks butter unsalted softened
- ☐ 1 teaspoon vanilla
- ☐ 0.3 cup milk whole
- ☐ 1 leaves powdered sugar with confectioners sugar organic (pesticide-free)

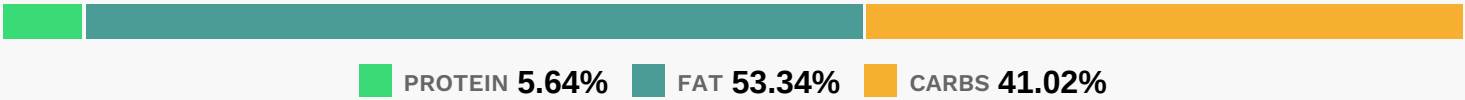
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350°F and line 16 (1/3-cup) muffin cups with paper muffin-cup liners.
- ☐ Sift together flour, baking powder, and salt. Beat together butter and sugar in a large bowl with an electric mixer until light and fluffy.
- ☐ Add eggs 1 at a time, beating well after each addition, and with mixer on low speed beat in milk and vanilla until just combined (batter will separate).
- ☐ Add flour mixture in 3 batches, beating until just combined after each addition.
- ☐ Divide batter among muffin cups and bake in middle of oven until a tester comes out clean, about 20 minutes. Cool cupcakes in pan on a rack 5 minutes and remove from pan.
- ☐ Beat cream cheese with an electric mixer until smooth.
- ☐ Add confectioners sugar and beat on low speed until incorporated.
- ☐ Add lemon juice and rosewater and beat until smooth.
- ☐ Frost cupcakes and garnish.
- ☐ · You can make cupcakes 1 day ahead (leave them unfrosted) and keep them in an airtight container at room temperature.· Frosting may be made 2 days ahead and chilled, covered (beat until smooth before using).

Nutrition Facts



Properties

Glycemic Index:18.38, Glycemic Load:20.98, Inflammation Score:-4, Nutrition Score:4.5665217288162%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg, Hesperetin: 0.05mg

Nutrients (% of daily need)

Calories: 379.6kcal (18.98%), Fat: 22.84g (35.14%), Saturated Fat: 13.48g (84.27%), Carbohydrates: 39.52g (13.17%), Net Carbohydrates: 39.14g (14.23%), Sugar: 27.5g (30.56%), Cholesterol: 105.96mg (35.32%), Sodium: 209.62mg (9.11%), Alcohol: 0.09g (100%), Alcohol %: 0.11% (100%), Protein: 5.44g (10.87%), Selenium: 12.85µg (18.36%), Vitamin A: 807.73IU (16.15%), Vitamin B2: 0.15mg (8.65%), Phosphorus: 83mg (8.3%), Manganese: 0.13mg (6.65%), Calcium: 59.97mg (6%), Vitamin E: 0.77mg (5.12%), Vitamin B5: 0.45mg (4.52%), Vitamin B12: 0.22µg (3.64%), Folate: 14.07µg (3.52%), Vitamin D: 0.5µg (3.36%), Zinc: 0.47mg (3.12%), Iron: 0.44mg (2.42%), Copper: 0.05mg (2.35%), Potassium: 80.69mg (2.31%), Vitamin B6: 0.05mg (2.29%), Magnesium: 8.82mg (2.2%), Vitamin B1: 0.03mg (1.8%), Vitamin K: 1.68µg (1.6%), Fiber: 0.38g (1.51%), Vitamin B3: 0.2mg (1.01%)