



Brown Sugar-Frosted Cupcakes

READY IN



45 min.

SERVINGS



36

CALORIES



144 kcal

DESSERT

Ingredients

- 1 teaspoon almond extract
- 2.5 teaspoons double-acting baking powder
- 3 cups cake flour
- 4 large eggs
- 1 cup milk
- 0.5 teaspoon salt
- 1 cup shortening
- 2 cups sugar
- 1 teaspoon vanilla extract

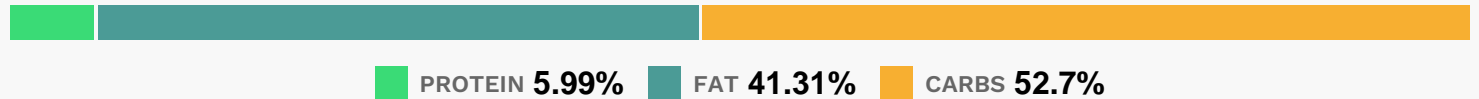
Equipment

- oven
- hand mixer

Directions

- Beat shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well.
- Add eggs, 1 at a time, beating well after each addition.
- Combine flour, baking powder, and salt; add to shortening mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in extracts. Spoon batter into paper-lined muffin pans, filling them half full.
- Bake at 375 for 20 minutes.
- Remove and cool on wire racks.
- Spread with Brown Sugar Frosting.

Nutrition Facts



Properties

Glycemic Index:7.42, Glycemic Load:12.84, Inflammation Score:-1, Nutrition Score:1.9052173858104%

Nutrients (% of daily need)

Calories: 143.52kcal (7.18%), Fat: 6.65g (10.23%), Saturated Fat: 1.75g (10.93%), Carbohydrates: 19.08g (6.36%), Net Carbohydrates: 18.83g (6.85%), Sugar: 11.5g (12.77%), Cholesterol: 21.48mg (7.16%), Sodium: 72.77mg (3.16%), Alcohol: 0.08g (100%), Alcohol %: 0.24% (100%), Protein: 2.17g (4.34%), Selenium: 6.04µg (8.62%), Manganese: 0.09mg (4.27%), Phosphorus: 34.05mg (3.4%), Vitamin E: 0.45mg (3.02%), Vitamin K: 3.1µg (2.95%), Calcium: 29.55mg (2.95%), Vitamin B2: 0.04mg (2.55%), Vitamin B5: 0.19mg (1.95%), Folate: 6.05µg (1.51%), Vitamin B12: 0.09µg (1.43%), Iron: 0.23mg (1.29%), Zinc: 0.19mg (1.26%), Vitamin D: 0.19µg (1.24%), Copper: 0.02mg (1.2%), Magnesium: 4.19mg (1.05%), Vitamin B1: 0.02mg (1.03%)