



Celebration cupcakes

 Vegetarian

READY IN



180 min.

SERVINGS



24

CALORIES



409 kcal

DESSERT

Ingredients

- ☐ 3 large eggs
- ☐ 200 g yogurt
- ☐ 2 tsp vanilla extract
- ☐ 250 g sugar
- ☐ 280 g self raising flour
- ☐ 140 g almond flour
- ☐ 250 g butter softened
- ☐ 500 g chocolate icing for the tops

- ☐ 9 servings purple gel food coloring
- ☐ 24 servings chocolate icing for ideas (see method section)

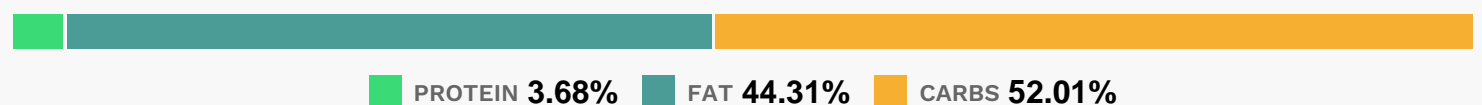
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ wire rack
- ☐ skewers
- ☐ muffin tray

Directions

- ☐ Heat oven to 160C/140C fan/gas
- ☐ Line 2 x 12-hole muffin tins with paper cases.
- ☐ Put the eggs, yogurt, vanilla, sugar, flour, almonds and butter in your largest mixing bowl and beat until smooth and lump-free. Divide between the paper cases and bake for 25–30 mins (swapping the trays after 15 mins if you have to use 2 shelves) until a skewer poked into the centre of the cakes comes out clean. Cool on a wire rack. They can be frozen for up to 1 month or kept in an airtight container overnight.
- ☐ To decorate, beat the butter and icing sugar together until smooth and light. Use a teaspoon to spoon a heaped dollop into the centre of each cake or, for speed, spoon into a food bag, cut about 2cm off the corner and pipe a dollop onto each.
- ☐ Divide the icing into as many colours as you want plus a piece left to be white, or to brush with glitter, if you like. Knead a little colouring into each piece until you have a good colour, then roll out onto a surface lightly dusted with icing sugar. Use a 6.5cm fluted cutter to stamp out rounds and press down onto the icing to flatten it a bit. Repeat with the other colours to cover all the cakes. Now decorate as you wish, or see our ideas, below.

Nutrition Facts



Properties

Glycemic Index:12.17, Glycemic Load:27.09, Inflammation Score:-2, Nutrition Score:3.3900000396306%

Nutrients (% of daily need)

Calories: 409.02kcal (20.45%), Fat: 20.34g (31.29%), Saturated Fat: 7.41g (46.3%), Carbohydrates: 53.72g (17.91%), Net Carbohydrates: 52.82g (19.21%), Sugar: 41.91g (46.57%), Cholesterol: 46.73mg (15.58%), Sodium: 169.91mg (7.39%), Alcohol: 0.12g (100%), Alcohol %: 0.15% (100%), Protein: 3.8g (7.6%), Vitamin B2: 0.2mg (11.81%), Selenium: 6.95µg (9.93%), Vitamin E: 1.11mg (7.37%), Vitamin K: 7.15µg (6.81%), Vitamin A: 302.55IU (6.05%), Manganese: 0.1mg (4.79%), Phosphorus: 42.92mg (4.29%), Fiber: 0.9g (3.59%), Calcium: 31.69mg (3.17%), Iron: 0.52mg (2.92%), Folate: 11.59µg (2.9%), Vitamin B5: 0.22mg (2.18%), Zinc: 0.27mg (1.83%), Vitamin B12: 0.1µg (1.74%), Potassium: 53.04mg (1.52%), Copper: 0.03mg (1.37%), Magnesium: 5.41mg (1.35%), Vitamin B1: 0.02mg (1.31%), Vitamin B3: 0.24mg (1.2%)