



Champagne Cupcakes

READY IN



43 min.

SERVINGS



12

CALORIES



227 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.3 cup champagne dry
- 1 tablespoon cup heavy whipping cream at room temperature
- 3 large egg whites
- 1 Dash purple gel food coloring red
- 147 grams granulated sugar
- 1.5 cups powdered sugar sifted
- 1 pinch salt
- 84 grams butter unsalted softened

- 0.3 teaspoon vanilla
- 1.5 teaspoon vanilla extract
- 2 tablespoons milk whole
- 1.5 cups cake flour white

Equipment

- bowl
- oven
- blender
- hand mixer
- muffin liners

Directions

- Preheat oven to 350 degrees F. Line 12 cupcake cups with paper liners.
- Mix together the flour, baking powder, and salt. With an electric mixer, beat the egg whites until soft peaks forms; set aside. With the same mixer, beat the butter and sugar until pale and fluffy. Beat in the vanilla and milk. By hand, stir in the flour alternately with the champagne until smooth. With a silicone scraper, fold egg whites into the batter until smooth. Divide batter among cupcake cups and bake for 20–23 minutes or until tops spring back when touched.
- Let cool completely, then ice with Pink Champagne Frosting. To make the frosting, beat the butter until creamy. Gradually add the powdered sugar and continue beating, scraping sides of the bowl.
- Add room temperature cream and continue beating, then add vanilla and beat until smooth.
- Add champagne if desired, or use more cream as needed.

Nutrition Facts



PROTEIN 5.21% **FAT 25.92%** **CARBS 68.87%**

Properties

Glycemic Index:22.26, Glycemic Load:16.06, Inflammation Score:-1, Nutrition Score:2.1604347686567%

Nutrients (% of daily need)

Calories: 226.5kcal (11.33%), Fat: 6.52g (10.03%), Saturated Fat: 3.97g (24.8%), Carbohydrates: 38.99g (13%), Net Carbohydrates: 38.61g (14.04%), Sugar: 27.29g (30.33%), Cholesterol: 16.76mg (5.59%), Sodium: 73.11mg (3.18%), Alcohol: 0.52g (100%), Alcohol %: 0.96% (100%), Protein: 2.95g (5.9%), Selenium: 8.18µg (11.69%), Manganese: 0.13mg (6.38%), Vitamin A: 197.67IU (3.95%), Calcium: 38.66mg (3.87%), Vitamin B2: 0.06mg (3.53%), Phosphorus: 33.05mg (3.31%), Copper: 0.03mg (1.73%), Vitamin E: 0.24mg (1.58%), Magnesium: 6.04mg (1.51%), Fiber: 0.38g (1.5%), Folate: 5.8µg (1.45%), Iron: 0.24mg (1.34%), Potassium: 41.53mg (1.19%), Zinc: 0.16mg (1.08%), Vitamin B5: 0.1mg (1.05%), Vitamin D: 0.15µg (1.02%)