



Champagne Cupcakes

READY IN



60 min.

SERVINGS



24

CALORIES



257 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 0.8 cup passion fruit juice
- ☐ 0.5 cup sparkling wine
- ☐ 0.3 cup vegetable oil
- ☐ 3 egg whites
- ☐ 6 cups powdered sugar
- ☐ 0.3 cup butter softened
- ☐ 0.1 teaspoon salt
- ☐ 3 tablespoons sparkling wine

- ☐ 3 tablespoons passion fruit juice
- ☐ 1 serving evaporated cane juice white
- ☐ 1 serving edible pearls

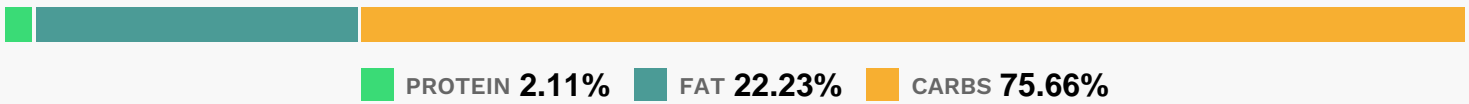
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box, using cake mix, 3/4 cup fruit juice, 1/2 cup champagne, the oil and egg whites. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ In large bowl, beat powdered sugar, butter and salt with electric mixer on low speed until blended. Beat in 3 tablespoons champagne and juice. If frosting is too thick, beat in more champagne a few drops at a time. Frost cupcakes.
- ☐ Garnish with white sugar and silver pearls.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.6252173768437%

Nutrients (% of daily need)

Calories: 256.59kcal (12.83%), Fat: 6.39g (9.83%), Saturated Fat: 2.5g (15.64%), Carbohydrates: 48.93g (16.31%),
Net Carbohydrates: 48.68g (17.7%), Sugar: 39.83g (44.26%), Cholesterol: 6.78mg (2.26%), Sodium: 189.58mg
(8.24%), Alcohol: 0.43g (100%), Alcohol %: 0.71% (100%), Protein: 1.37g (2.73%), Phosphorus: 76.18mg (7.62%),
Vitamin K: 6.41µg (6.1%), Calcium: 49.5mg (4.95%), Vitamin B2: 0.08mg (4.89%), Selenium: 2.84µg (4.05%), Folate:
16.06µg (4.02%), Vitamin C: 2.85mg (3.46%), Vitamin E: 0.51mg (3.39%), Vitamin B3: 0.67mg (3.33%), Vitamin B1:
0.05mg (3.14%), Vitamin A: 147.38IU (2.95%), Iron: 0.49mg (2.74%), Manganese: 0.05mg (2.29%), Potassium:
53.41mg (1.53%), Copper: 0.03mg (1.31%), Magnesium: 5.15mg (1.29%), Fiber: 0.26g (1.03%)