



Cheesecake Cupcakes with Sour Cream Topping

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



213 kcal

DESSERT

Ingredients

- 3.5 pounds cream cheese room temperature (seven 8-ounce packages)
- 2.3 cups sugar
- 0.5 cup flour all-purpose
- 1 cup cream sour room temperature
- 1.5 teaspoons vanilla extract pure
- 5 large eggs room temperature
- 32 ounce cream sour

- 1 tablespoons sugar
- 2 teaspoons vanilla

Equipment

- bowl
- oven
- whisk
- wire rack
- blender
- hand mixer
- muffin liners

Directions

- Preheat oven to 350 degrees. Line four 12-cup cupcake tins with heavyweight aluminum liners, and spray with nonstick cooking spray.
- In the bowl of an electric mixer fitted with the paddle attachment, beat cream cheese on medium speed until fluffy, about 3 minutes, scraping down sides as needed.
- In a large bowl, whisk together sugar and flour. With mixer on low speed, gradually add sugar mixture to cream cheese; mix until smooth.
- Add sour cream and vanilla; mix until smooth.
- Add eggs, one at a time, beating until just combined; do not overmix.
- Divide batter evenly among cupcake liners, 4 ounces per cupcake.
- Bake for 15 minutes.
- Cool slightly until cupcakes become concave. In a medium bowl, stir together sour cream, sugar, and vanilla to make the sour cream topping.
- Place a heaping tablespoon of topping in the center of each cupcake, and spread gently to edges of liner. Return to oven for 10 minutes.
- Cool to room temperature on a wire rack and chill in the refrigerator until cold, at least two hours.
- Add small bunches of currants for decoration if desired.

Nutrition Facts

PROTEIN 6.29% FAT 68.63% CARBS 25.08%

Properties

Glycemic Index:5.05, Glycemic Load:7.93, Inflammation Score:-4, Nutrition Score:2.9856521752865%

Nutrients (% of daily need)

Calories: 212.75kcal (10.64%), Fat: 16.51g (25.4%), Saturated Fat: 9.24g (57.74%), Carbohydrates: 13.58g (4.53%), Net Carbohydrates: 13.54g (4.92%), Sugar: 11.72g (13.02%), Cholesterol: 66.76mg (22.25%), Sodium: 118.74mg (5.16%), Alcohol: 0.1g (100%), Alcohol %: 0.17% (100%), Protein: 3.4g (6.81%), Vitamin A: 619.91IU (12.4%), Vitamin B2: 0.15mg (8.72%), Selenium: 5.82µg (8.31%), Phosphorus: 65.13mg (6.51%), Calcium: 59.25mg (5.93%), Vitamin B5: 0.35mg (3.54%), Vitamin E: 0.43mg (2.87%), Vitamin B12: 0.17µg (2.81%), Potassium: 82.48mg (2.36%), Folate: 9.23µg (2.31%), Zinc: 0.32mg (2.14%), Vitamin B6: 0.04mg (1.89%), Vitamin B1: 0.02mg (1.65%), Magnesium: 6.29mg (1.57%), Iron: 0.21mg (1.16%), Vitamin K: 1.07µg (1.02%)