



Cherry Amish Friendship Bread Cupcakes with Buttercream Frosting

READY IN



70 min.

SERVINGS



24

CALORIES



274 kcal

DESSERT

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 1 cup amish friendship bread starter [for recipe link](#) (see footnote)
- 0.5 cup butter softened
- 3 ounce cherry jell-o
- 4 cups confectioners' sugar sifted
- 3 eggs
- 2 cups flour all-purpose

- 2 tablespoons milk
- 0.5 teaspoon salt
- 1 teaspoon vanilla extract
- 1 cup vegetable oil
- 0.5 cup vegetable shortening
- 1 cup sugar white

Equipment

- bowl
- oven
- mixing bowl
- hand mixer
- toothpicks
- muffin liners

Directions

- Preheat oven to 325 degrees F (165 degrees C). Line 24 cupcake cups with paper liners.
- In a mixing bowl, stir together the Amish friendship bread starter, eggs, vegetable oil, 1/2 cup milk, sugar, 1/2 teaspoon of vanilla extract, baking powder, baking soda, and salt until thoroughly combined.
- Mix in the flour and cherry gelatin powder. Spoon the batter into the prepared cupcake cups.
- Bake until a toothpick inserted into the center of a cupcake comes out clean, 20 to 25 minutes.
- Let cool.
- In a large bowl, beat the vegetable shortening with butter with an electric mixer on medium speed until fluffy, and add the vanilla extract. Beat in confectioners' sugar, 1 cup at a time, stopping often to scrape down the sides of the bowl; mix in the milk, and beat until the frosting is light and fluffy.
- Spread on cooled cupcakes.
- Sprinkle each cupcake with a few white chocolate chips, if desired.

Nutrition Facts

PROTEIN 4.23% FAT 35.83% CARBS 59.94%

Properties

Glycemic Index:16.91, Glycemic Load:14.28, Inflammation Score:-2, Nutrition Score:4.0352173369864%

Flavonoids

Cyanidin: 1.07mg, Cyanidin: 1.07mg, Cyanidin: 1.07mg, Cyanidin: 1.07mg Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg, Pelargonidin: 0.01mg Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg, Peonidin: 0.05mg Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg, Catechin: 0.15mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg, Epicatechin: 0.18mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol: 0.01mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 273.99kcal (13.7%), Fat: 11.07g (17.03%), Saturated Fat: 4.06g (25.36%), Carbohydrates: 41.65g (13.88%), Net Carbohydrates: 40.9g (14.87%), Sugar: 29.03g (32.25%), Cholesterol: 30.78mg (10.26%), Sodium: 183.95mg (8%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.94g (5.89%), Selenium: 8.3µg (11.86%), Manganese: 0.19mg (9.71%), Vitamin B1: 0.13mg (8.48%), Folate: 30.31µg (7.58%), Vitamin B2: 0.11mg (6.56%), Vitamin K: 6.55µg (6.24%), Vitamin B3: 1.18mg (5.9%), Iron: 1mg (5.53%), Phosphorus: 43.49mg (4.35%), Vitamin E: 0.61mg (4.04%), Calcium: 35.16mg (3.52%), Vitamin A: 152.37IU (3.05%), Fiber: 0.75g (3%), Vitamin B5: 0.26mg (2.57%), Magnesium: 7.72mg (1.93%), Copper: 0.04mg (1.89%), Zinc: 0.26mg (1.74%), Vitamin B6: 0.03mg (1.38%), Potassium: 44.39mg (1.27%), Vitamin B12: 0.06µg (1.06%)