

Classic Red Velvet Cupcakes

READY IN

ready

45 min.

SERVINGS

servings

24

CALORIES

calories

191 kcal

DESSERT

Ingredients

- ☐ 16 ounce creamy cream cheese frosting home-style duncan hines®
- ☐ 3 large eggs
- ☐ 1 package velvet cake mix red duncan hines®
- ☐ 0.3 cup vegetable oil
- ☐ 1.3 cups water

Equipment

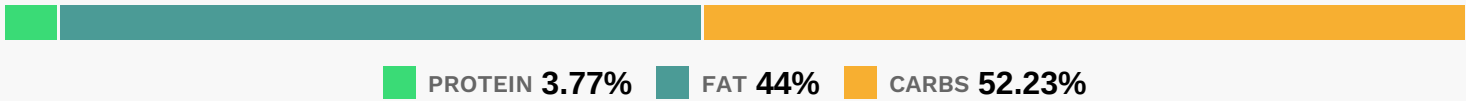
- ☐ bowl
- ☐ frying pan

- ☐ oven
- ☐ wire rack
- ☐ toothpicks
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F. Grease muffin pans or line with paper baking cups.
- ☐ Blend dry mix, water, oil and eggs in large bowl at low speed until moistened (about 30 seconds). Beat at medium speed for 2 minutes. Spoon batter into muffin pan or paper cups.
- ☐ Bake cupcakes for 19–22 minutes.
- ☐ Add 3–5 minutes to bake time for dark or coated pans. Cupcakes are done when toothpick inserted in center comes out clean.
- ☐ Cool in pan on wire rack for 15 minutes. Cool completely before frosting.
- ☐ Garnish, and enjoy!

Nutrition Facts



Properties

Glycemic Index:0, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.5804348121519%

Nutrients (% of daily need)

Calories: 191.18kcal (9.56%), Fat: 9.7g (14.92%), Saturated Fat: 2.1g (13.15%), Carbohydrates: 25.91g (8.64%), Net Carbohydrates: 25.48g (9.26%), Sugar: 18.93g (21.03%), Cholesterol: 23.25mg (7.75%), Sodium: 194.09mg (8.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.87g (3.74%), Phosphorus: 61.54mg (6.15%), Selenium: 4.25µg (6.06%), Vitamin K: 6.27µg (5.97%), Iron: 0.95mg (5.28%), Copper: 0.08mg (4.11%), Folate: 14.1µg (3.52%), Vitamin B2: 0.06mg (3.44%), Vitamin E: 0.51mg (3.42%), Calcium: 31.44mg (3.14%), Magnesium: 9.71mg (2.43%), Manganese: 0.04mg (2.22%), Vitamin B1: 0.03mg (2.21%), Potassium: 74.64mg (2.13%), Fiber: 0.43g (1.73%), Zinc: 0.23mg (1.53%), Vitamin B3: 0.29mg (1.47%), Vitamin B5: 0.12mg (1.21%)