



## Cupcake Princess' Vanilla Cupcakes

 Vegetarian

READY IN



105 min.

SERVINGS



12

CALORIES



178 kcal

DESSERT

### Ingredients

- 0.8 teaspoon baking soda
- 5 tablespoons butter cut into pieces
- 1 egg yolk
- 2 eggs
- 1.3 cups flour all-purpose
- 0.7 cup milk
- 1 pinch salt
- 1 teaspoon vanilla extract

1 cup sugar white

## Equipment

bowl

frying pan

sauce pan

oven

wire rack

hand mixer

toothpicks

muffin liners

muffin tray

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a standard muffin tin with 12 paper cupcake liners.

Combine flour, baking soda, and salt in a bowl; set aside.

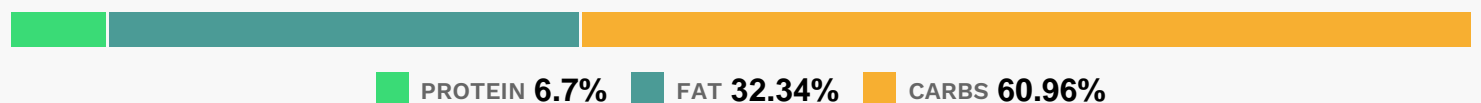
Heat the butter and milk in a small saucepan over low heat until the butter has melted. Beat the sugar, eggs, egg yolk, and vanilla with an electric mixer in a large bowl until it has thickened slightly and is lighter in color. Gradually beat in the flour mixture on low speed until just incorporated. Slowly pour in the hot milk, beating until just combined.

Divide batter evenly between cupcake liners.

Bake until toothpick inserted into center comes out clean, about 20 minutes. Cool cupcakes in pan for 10 minutes.

Transfer cupcakes to a cooling rack to cool completely.

## Nutrition Facts



## Properties

Glycemic Index:19.42, Glycemic Load:19.07, Inflammation Score:-2, Nutrition Score:3.4217390910439%

## Nutrients (% of daily need)

Calories: 177.8kcal (8.89%), Fat: 6.44g (9.91%), Saturated Fat: 3.64g (22.77%), Carbohydrates: 27.32g (9.11%), Net Carbohydrates: 26.97g (9.81%), Sugar: 17.4g (19.34%), Cholesterol: 57.65mg (19.22%), Sodium: 125.88mg (5.47%), Alcohol: 0.11g (100%), Alcohol %: 0.25% (100%), Protein: 3g (6%), Selenium: 7.92µg (11.32%), Vitamin B1: 0.12mg (7.71%), Vitamin B2: 0.13mg (7.64%), Folate: 29.64µg (7.41%), Phosphorus: 49.54mg (4.95%), Manganese: 0.09mg (4.68%), Vitamin A: 228.96IU (4.58%), Iron: 0.78mg (4.35%), Vitamin B3: 0.79mg (3.96%), Vitamin B12: 0.18µg (2.96%), Vitamin B5: 0.27mg (2.71%), Calcium: 26.27mg (2.63%), Vitamin D: 0.38µg (2.51%), Zinc: 0.28mg (1.89%), Vitamin E: 0.27mg (1.77%), Vitamin B6: 0.03mg (1.6%), Fiber: 0.35g (1.41%), Magnesium: 5.6mg (1.4%), Potassium: 48.25mg (1.38%), Copper: 0.03mg (1.34%)