



Easy Eggless Vanilla Cupcakes

 Popular

READY IN



39 min.

SERVINGS



15

CALORIES



484 kcal

DESSERT

Ingredients

- ☐ 15 servings apple cider vinegar = vinegar white
- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup butter melted
- ☐ 1.7 cups cake flour = of all purpose flour
- ☐ 2.5 cups cake flour
- ☐ 15 servings butter = oil melted
- ☐ 15 servings non-dairy whole 2% for vegans

- ☐ 1 cup milk (See My Notes)
- ☐ 0.8 cup orange juice freshly squeezed (See My Notes)
- ☐ 0.5 tablespoon orange zest (Zest of 3 oranges)
- ☐ 0.3 teaspoon salt
- ☐ 1 tablespoon vanilla extract
- ☐ 1 tablespoon vinegar (I used apple cider vinegar)
- ☐ 0.8 cup sugar white

Equipment


- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350F/180C for 15 minutes. Prepare muffin tins either by lightly greasing it with cooking spray or line it with paper liners. In a large bowl whisk together the dry ingredients and make a well. Incorporate the wet ingredients into the dry mix one by one, stirring with a whisk simultaneously. Don't be bothered by some small lumps. Do not be tempted to dissolve the lumps by mixing the batter with an electric beater. (See My Notes) Fill each muffin cup 3/4th full, which is about 3 tablespoons of batter for each cupcake.
- ☐ Bake for about 13–16 minutes or until a toothpick inserted in the center of the cupcake comes out clean. Mine was done in 14 minutes. But note that my oven usually bakes quicker than the time mentioned in a recipe by at least 3–5 minutes.
- ☐ Remove the pan/s from the oven and allow it cool for about 5 minutes on a cooling rack. Then take out the cupcakes from the pan and let it cool on the rack completely before frosting, if you decide to.

Nutrition Facts



 **PROTEIN 10.5%**  **FAT 48.7%**  **CARBS 40.8%**

Properties

Glycemic Index:37.47, Glycemic Load:29.83, Inflammation Score:-7, Nutrition Score:13.678695600966%

Flavonoids

Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg, Eriodictyol: 0.02mg Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg, Hesperetin: 1.48mg Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg, Naringenin: 0.27mg Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg, Myricetin: 0.01mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 484.24kcal (24.21%), Fat: 26.27g (40.42%), Saturated Fat: 11.14g (69.65%), Carbohydrates: 49.53g (16.51%), Net Carbohydrates: 48.61g (17.68%), Sugar: 23.76g (26.41%), Cholesterol: 47.5mg (15.83%), Sodium: 434.8mg (18.9%), Alcohol: 0.3g (100%), Alcohol %: 0.11% (100%), Protein: 12.75g (25.5%), Calcium: 356.9mg (35.69%), Phosphorus: 314.24mg (31.42%), Vitamin B2: 0.45mg (26.74%), Selenium: 18.08µg (25.83%), Vitamin B12: 1.43µg (23.87%), Vitamin A: 1137.56IU (22.75%), Vitamin D: 2.86µg (19.09%), Vitamin B1: 0.28mg (18.98%), Manganese: 0.28mg (13.97%), Potassium: 462.05mg (13.2%), Vitamin B5: 1.17mg (11.68%), Magnesium: 41.79mg (10.45%), Folate: 36.44µg (9.11%), Zinc: 1.36mg (9.05%), Vitamin B6: 0.18mg (8.98%), Vitamin C: 6.5mg (7.88%), Vitamin B3: 1.36mg (6.82%), Vitamin E: 0.84mg (5.58%), Iron: 0.91mg (5.08%), Fiber: 0.92g (3.69%), Copper: 0.07mg (3.39%), Vitamin K: 1.43µg (1.36%)