



Easy Eggnog Cupcakes

READY IN



55 min.

SERVINGS



24

CALORIES



157 kcal

DESSERT

Ingredients

- 0.3 cup butter
- 1 cup eggnog
- 4 eggs
- 2 tablespoons flour all-purpose
- 1 teaspoon nutmeg
- 0.3 cup shortening
- 1 cup sugar white
- 15.3 ounce duncan hines classic decadent cake mix yellow

Equipment

- bowl
- sauce pan
- oven
- wire rack
- muffin liners

Directions

- Preheat oven to 350 degrees F (175 degrees C). Grease 24 muffin cups or line with paper muffin liners.
- Stir yellow cake mix, 1 1/2 cups eggnog, eggs, 1/4 cup melted butter, and nutmeg together in a bowl until batter is smooth.
- Pour cupcake batter into prepared muffin cups to fill about 2/3 full.
- Bake in the preheated oven until golden and the tops spring back when lightly pressed, 12 to 14 minutes.
- Transfer cupcakes to a wire rack to cool completely.
- Stir 1 cup eggnog and flour together in a saucepan over medium-high heat until mixture thickens, 5 to 7 minutes.
- Remove from heat and cool completely.
- Beat butter, shortening, and sugar together in a bowl with an electric mixture until light and fluffy, 2 to 3 minutes. Slowly beat in cooled eggnog mixture and beat until desired frosting consistency is reached.
- Spread frosting onto cooled cupcakes.

Nutrition Facts

  

 PROTEIN 5.45%  FAT 32.64%  CARBS 61.91%

Properties

Glycemic Index:13.34, Glycemic Load:6.65, Inflammation Score:-1, Nutrition Score:2.6869565125393%

Nutrients (% of daily need)

Calories: 156.72kcal (7.84%), Fat: 5.76g (8.86%), Saturated Fat: 2.57g (16.05%), Carbohydrates: 24.57g (8.19%), Net Carbohydrates: 24.32g (8.84%), Sugar: 17.02g (18.91%), Cholesterol: 38.61mg (12.87%), Sodium: 162.67mg (7.07%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.16g (4.32%), Phosphorus: 83.32mg (8.33%), Vitamin B2: 0.1mg (5.93%), Calcium: 56.79mg (5.68%), Selenium: 3.52µg (5.03%), Folate: 17.08µg (4.27%), Vitamin B1: 0.05mg (3.59%), Iron: 0.56mg (3.12%), Vitamin E: 0.45mg (3.01%), Vitamin B5: 0.24mg (2.42%), Vitamin A: 120.58IU (2.41%), Vitamin B3: 0.47mg (2.36%), Vitamin B12: 0.13µg (2.25%), Manganese: 0.04mg (2.2%), Vitamin D: 0.27µg (1.82%), Vitamin K: 1.88µg (1.79%), Vitamin B6: 0.03mg (1.61%), Zinc: 0.2mg (1.34%), Magnesium: 5.03mg (1.26%), Copper: 0.02mg (1.1%), Potassium: 37.74mg (1.08%)