



Eggnog Cupcakes

 Gluten Free

READY IN



45 min.

SERVINGS



24

CALORIES



123 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 3 oz cream cheese softened
- ☐ 0.3 cup eggnog
- ☐ 0.5 teaspoon nutmeg freshly grated
- ☐ 16 oz powdered sugar
- ☐ 0.5 teaspoon vanilla extract

Equipment

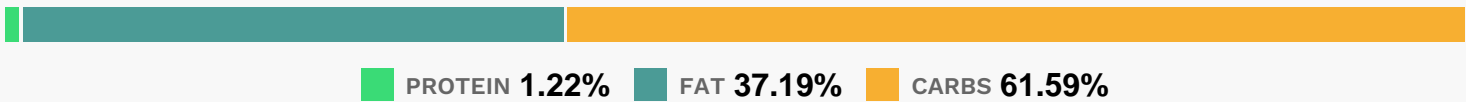
- ☐ oven

☐ hand mixer

Directions

- ☐ Prepare Eggnog Pound Cake batter as directed.
- ☐ Place 24 paper baking cups in 2 (12-cup) muffin pans; spoon batter into cups.
- ☐ Bake at 350 for 18 to 20 minutes or until a wooden pick inserted in center comes out clean.
- ☐ Transfer to wire racks; cool completely. Beat butter and cream cheese with an electric mixer until creamy. Gradually add powdered sugar alternately with eggnog, beginning and ending with sugar and beating at low speed.
- ☐ Add freshly grated nutmeg and vanilla extract; beat until smooth.
- ☐ Spread over cupcakes.

Nutrition Facts



Properties

Glycemic Index:8.42, Glycemic Load:0.18, Inflammation Score:-1, Nutrition Score:0.48391304885888%

Nutrients (% of daily need)

Calories: 122.62kcal (6.13%), Fat: 5.18g (7.97%), Saturated Fat: 3.23g (20.16%), Carbohydrates: 19.3g (6.43%), Net Carbohydrates: 19.3g (7.02%), Sugar: 18.86g (20.95%), Cholesterol: 15.31mg (5.1%), Sodium: 43.36mg (1.89%), Alcohol: 0.03g (100%), Alcohol %: 0.12% (100%), Protein: 0.38g (0.76%), Vitamin A: 171.27IU (3.43%), Vitamin B2: 0.02mg (1.09%)