



## Fresh Citrus Cupcakes With Ruby Red Grapefruit Glaze

READY IN



132 min.

SERVINGS



24

CALORIES



288 kcal

DESSERT

### Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 0.5 teaspoon baking soda
- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 4 large eggs
- ☐ 3 cups flour all-purpose
- ☐ 24 servings ruby grapefruit glaze red
- ☐ 24 servings garnish: pink grapefruit-flavored jelly beans

- ☐ 2 tablespoons orange juice
- ☐ 1 tablespoon orange zest
- ☐ 0.5 teaspoon salt
- ☐ 8 oz cup heavy whipping cream sour
- ☐ 2 cups sugar

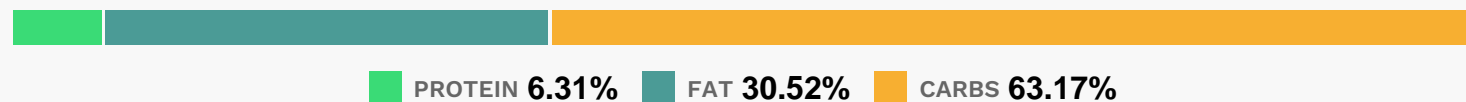
## Equipment

- ☐ oven
- ☐ hand mixer

## Directions

- ☐ Preheat oven to 35
- ☐ Beat butter and cream cheese at medium speed with an electric mixer until creamy. Beat in sugar until light and fluffy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition. Stir in orange zest and juice.
- ☐ Combine flour and next 3 ingredients. Gradually add to butter mixture alternately with sour cream, beating until blended. Spoon batter by rounded tablespoonfuls into lightly greased miniature muffin pans.
- ☐ Bake at 350 for 13 to 15 minutes or until a wooden pick inserted in centers comes out clean. Cool in pans on wire racks 5 minutes.
- ☐ Remove from pans to wire racks, and cool completely (about 30 minutes).
- ☐ Drizzle tops of cupcakes with Ruby Red Grapefruit Glaze, and garnish, if desired.
- ☐ Note: To prepare regular-size cupcakes, spoon batter into 2 lightly greased 12-cup muffin pans, filling two-thirds full.
- ☐ Bake at 350 for 22 to 24 minutes or until a wooden pick inserted in centers comes out clean. Cool and decorate as desired. Makes 2 dozen.

## Nutrition Facts



## Properties

Glycemic Index:16.3, Glycemic Load:24.02, Inflammation Score:-9, Nutrition Score:10.461739138417%

Flavonoids

Hesperetin: 0.71mg, Hesperetin: 0.71mg, Hesperetin: 0.71mg, Hesperetin: 0.71mg Naringenin: 50.3mg, Naringenin: 50.3mg, Naringenin: 50.3mg, Naringenin: 50.3mg Luteolin: 0.92mg, Luteolin: 0.92mg, Luteolin: 0.92mg, Luteolin: 0.92mg Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg, Kaempferol: 0.02mg Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg, Myricetin: 0.02mg Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg, Quercetin: 0.51mg

Nutrients (% of daily need)

Calories: 288.05kcal (14.4%), Fat: 10.14g (15.6%), Saturated Fat: 5.61g (35.07%), Carbohydrates: 47.22g (15.74%), Net Carbohydrates: 44.3g (16.11%), Sugar: 28.82g (32.02%), Cholesterol: 56.29mg (18.76%), Sodium: 164.76mg (7.16%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 4.72g (9.43%), Vitamin C: 49.18mg (59.61%), Vitamin A: 2123.85IU (42.48%), Folate: 54.59µg (13.65%), Selenium: 9.33µg (13.33%), Vitamin B1: 0.2mg (13.21%), Vitamin B2: 0.21mg (12.13%), Fiber: 2.92g (11.67%), Phosphorus: 83.51mg (8.35%), Potassium: 265.65mg (7.59%), Manganese: 0.15mg (7.31%), Calcium: 71.31mg (7.13%), Vitamin B5: 0.69mg (6.94%), Vitamin B3: 1.27mg (6.35%), Iron: 1.05mg (5.81%), Vitamin B6: 0.11mg (5.65%), Magnesium: 20.46mg (5.12%), Copper: 0.08mg (4.18%), Vitamin E: 0.53mg (3.5%), Zinc: 0.41mg (2.74%), Vitamin B12: 0.12µg (2.05%), Vitamin D: 0.17µg (1.11%)