



Gingerbread Cupcakes

 Popular

READY IN



85 min.

SERVINGS



18

CALORIES



355 kcal

DESSERT

Ingredients

- ☐ 1 Cups baker's chocolate
- ☐ 0.5 cup granulated sugar
- ☐ 0.5 cup butter softened
- ☐ 0.5 cup blackstrap molasses
- ☐ 2 eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 teaspoon baking soda
- ☐ 0.5 teaspoon salt

- ☐ 1.5 teaspoons ground ginger
- ☐ 0.5 teaspoon ground cinnamon
- ☐ 0.5 teaspoon ground allspice
- ☐ 0.8 cup water
- ☐ 8 oz cream cheese softened
- ☐ 0.3 cup butter softened
- ☐ 2 teaspoons lemon zest grated
- ☐ 1 teaspoon ground cinnamon
- ☐ 1 teaspoon vanilla
- ☐ 1 lb powdered sugar
- ☐ 1 teaspoons milk

Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

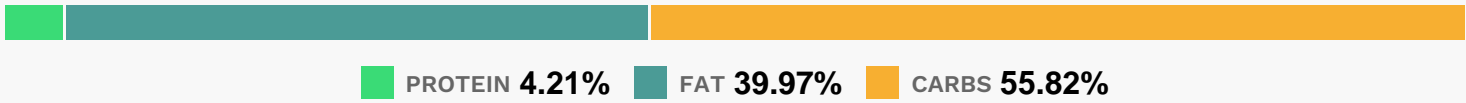
Directions

- ☐ Heat oven to 375°F.
- ☐ Place Reynolds Baking Cups in each of 18 regular-size muffin cups.
- ☐ In large bowl, beat granulated sugar, 1/2 cup butter, the molasses and eggs with electric mixer on medium speed, or mix with spoon. Stir in flour, baking soda, salt, ginger, 1/2 teaspoon cinnamon, the allspice and water. Spoon about 1/4 cup batter into each muffin cup.
- ☐ Bake 15 to 18 minutes or until toothpick inserted in center comes out clean. Cool 5 minutes; remove from pans to cooling racks. Cool completely, about 20 minutes.
- ☐ Meanwhile, in medium bowl, beat cream cheese, 1/4 cup butter, the lemon peel, 1 teaspoon cinnamon and the vanilla with electric mixer on low speed until smooth. Gradually beat in powdered sugar, 1 cup at a time, on low speed until smooth. Beat in milk, 1 teaspoon at a time,

until spreadable.

- ☐
- Pipe or spread a generous amount of frosting on top of each cupcake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:15.51, Glycemic Load:14.82, Inflammation Score:-6, Nutrition Score:7.6613043170908%

Flavonoids

Catechin: 4.72mg, Catechin: 4.72mg, Catechin: 4.72mg, Catechin: 4.72mg Epicatechin: 10.4mg, Epicatechin: 10.4mg, Epicatechin: 10.4mg, Epicatechin: 10.4mg

Nutrients (% of daily need)

Calories: 354.98kcal (17.75%), Fat: 16.44g (25.29%), Saturated Fat: 6.68g (41.78%), Carbohydrates: 51.65g (17.22%), Net Carbohydrates: 49.91g (18.15%), Sugar: 37.84g (42.04%), Cholesterol: 30.95mg (10.32%), Sodium: 267.89mg (11.65%), Alcohol: 0.08g (100%), Alcohol %: 0.1% (100%), Caffeine: 5.87mg (1.96%), Protein: 3.89g (7.79%), Manganese: 0.63mg (31.72%), Copper: 0.31mg (15.71%), Iron: 2.53mg (14.07%), Selenium: 9.84µg (14.06%), Magnesium: 52.42mg (13.1%), Vitamin A: 535.34IU (10.71%), Vitamin B1: 0.13mg (8.66%), Vitamin B2: 0.14mg (8.12%), Folate: 31.08µg (7.77%), Phosphorus: 73.34mg (7.33%), Potassium: 244.98mg (7%), Fiber: 1.74g (6.96%), Zinc: 0.97mg (6.48%), Vitamin B3: 1.05mg (5.23%), Calcium: 50.01mg (5%), Vitamin B6: 0.09mg (4.45%), Vitamin E: 0.5mg (3.3%), Vitamin B5: 0.31mg (3.06%), Vitamin B12: 0.08µg (1.37%), Vitamin K: 1.09µg (1.03%)