



## Gingerbread Cupcakes

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



415 kcal

DESSERT

### Ingredients

- ☐ 0.5 tablespoon baking soda
- ☐ 0.5 cup butter softened ()
- ☐ 0.5 cup canola oil
- ☐ 0.5 teaspoon cinnamon
- ☐ 0.3 cup t brown sugar dark packed
- ☐ 1 eggs beaten
- ☐ 1.5 cup flour
- ☐ 0.1 teaspoon ground cloves

- ☐ 0.5 tablespoon ground ginger
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 0.5 cup blackstrap molasses
- ☐ 3 cups powdered sugar
- ☐ 1 pinch salt
- ☐ 0.5 cup sugar
- ☐ 0.1 tsp vanilla extract
- ☐ 0.3 cup shortening
- ☐ 0.5 cup water boiling

## Equipment

- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ blender
- ☐ toothpicks
- ☐ muffin tray

## Directions

- ☐ Preheat oven to 350° and line muffin tins with baking cups. In mixing bowl, using whisk attachment, combine oil, sugar, and molasses; then add beaten egg until well mixed. In a medium bowl whisk flour, ginger, cinnamon, salt, and cloves.
- ☐ Whisk into molasses mixture until well combined. Boil water and remove from heat.
- ☐ Add baking soda and whisk into batter. Fill baking cups 2/3 full and bake for 25 minutes, or until toothpick comes out clean when inserted. Set aside to cool. Top with brown sugar butter cream.
- ☐ Garnish with gingerbread man cookie. In a large mixing bowl, whisk butter and shortening until fluffy.
- ☐ Add brown sugar, salt, vanilla and cinnamon. Continue mixing until well blended. Gradually add powdered sugar 1 cup at a time, beating well after each addition. Until you have a very thick

gooey mixture. On the highest speed of your mixer, stream in the heavy whipping cream pouring nice and slow until desired consistency. (you may need more or less cream depending on temperature and humidity)

## Nutrition Facts



### Properties

Glycemic Index:20.34, Glycemic Load:19.06, Inflammation Score:-4, Nutrition Score:5.8108695372939%

### Nutrients (% of daily need)

Calories: 414.86kcal (20.74%), Fat: 16.15g (24.85%), Saturated Fat: 7.36g (45.97%), Carbohydrates: 67.06g (22.35%), Net Carbohydrates: 66.55g (24.2%), Sugar: 54.29g (60.33%), Cholesterol: 39.58mg (13.19%), Sodium: 216.08mg (9.39%), Alcohol: 0.02g (100%), Alcohol %: 0.02% (100%), Protein: 2.33g (4.66%), Manganese: 0.42mg (21.22%), Selenium: 9.59µg (13.7%), Magnesium: 39.6mg (9.9%), Vitamin B1: 0.13mg (8.82%), Iron: 1.58mg (8.77%), Folate: 30.9µg (7.72%), Potassium: 246.05mg (7.03%), Vitamin B2: 0.11mg (6.74%), Vitamin A: 329.39IU (6.59%), Vitamin E: 0.91mg (6.03%), Vitamin B6: 0.11mg (5.66%), Vitamin B3: 1.09mg (5.46%), Copper: 0.1mg (5.13%), Calcium: 45.73mg (4.57%), Vitamin K: 4.54µg (4.32%), Phosphorus: 34.31mg (3.43%), Vitamin B5: 0.3mg (2.99%), Fiber: 0.5g (2.01%), Zinc: 0.23mg (1.56%), Vitamin D: 0.15µg (1.02%)