



Gingerbread Cupcakes with Lemon Creme Chantilly

 Vegetarian

READY IN



45 min.

SERVINGS



30

CALORIES



106 kcal

DESSERT

Ingredients

- ☐ 210 g all purpose flour
- ☐ 5 g double-acting baking powder
- ☐ 56 g confectioners' sugar
- ☐ 130 g blackstrap molasses dark
- ☐ 2 large eggs
- ☐ 1 g ground allspice
- ☐ 5 g ground cinnamon

- ☐ 5 g ground ginger
- ☐ 1 g ground nutmeg
- ☐ 2.5 g lemon extract
- ☐ 100 g brown sugar light
- ☐ 1 g salt
- ☐ 55 g butter unsalted room temperature
- ☐ 230 g whipping cream
- ☐ 115 g milk whole

Equipment

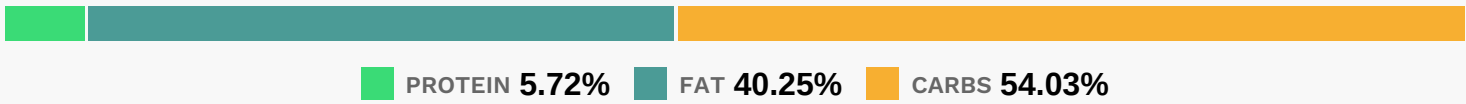
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ stand mixer
- ☐ muffin liners
- ☐ mini muffin tray

Directions

- ☐ For the cupcakes:Preheat oven to 350 degrees F. Line a mini muffin tin with cupcake papers.Sift flour, baking soda, spices, and salt together into a medium bowl. Set aside.
- ☐ Combine butter and brown sugar in a stand mixer bowl. Beat on medium speed until light and fluffy, about 5 minutes.
- ☐ Combine molasses and eggs together in a small bowl.
- ☐ Add to mixer and beat until combined.
- ☐ Add flour mixture and milk in 5 alternating additions, starting and ending with the flour mixture. Beat until well combined.Divide batter among muffin cups, filling about 3/4 full.
- ☐ Bake for 15–20 minutes.

- ☐
- Remove when a tester inserted in the center comes out clean.
- ☐
- Let cool on wire rack. For the frosting:When ready to decorate, put whipping cream in a clean mixer bowl and whisk on medium until it begins to thicken.
- ☐
- Add in the confectioners' sugar and whisk until soft peaks begin to form.
- ☐
- Add lemon extract and whisk just to combine.Scrape whipped cream into piping bag fitted with a small star tip and pipe swirls onto cupcakes.

Nutrition Facts



Properties

Glycemic Index:11.3, Glycemic Load:5.41, Inflammation Score:-2, Nutrition Score:2.7882608596397%

Nutrients (% of daily need)

Calories: 105.57kcal (5.28%), Fat: 4.79g (7.37%), Saturated Fat: 2.91g (18.17%), Carbohydrates: 14.47g (4.82%), Net Carbohydrates: 14.16g (5.15%), Sugar: 8.76g (9.73%), Cholesterol: 25.47mg (8.49%), Sodium: 41.85mg (1.82%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.06%), Manganese: 0.2mg (10.2%), Selenium: 4.64µg (6.63%), Vitamin B2: 0.07mg (4.17%), Vitamin B1: 0.06mg (4.14%), Iron: 0.69mg (3.83%), Folate: 14.84µg (3.71%), Calcium: 36.74mg (3.67%), Vitamin A: 183.48IU (3.67%), Magnesium: 14.37mg (3.59%), Phosphorus: 28.54mg (2.85%), Potassium: 96.72mg (2.76%), Vitamin B3: 0.49mg (2.45%), Vitamin B6: 0.05mg (2.28%), Copper: 0.04mg (1.92%), Vitamin D: 0.26µg (1.73%), Vitamin B5: 0.16mg (1.58%), Fiber: 0.32g (1.26%), Vitamin B12: 0.07µg (1.1%), Vitamin E: 0.16mg (1.05%), Zinc: 0.15mg (1.01%)