



## Gluten-Free Lemon Lover's Cupcakes with Lemon Buttercream Frosting

 Vegetarian

READY IN



80 min.

SERVINGS



12

CALORIES



196 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 0.5 cup butter melted
- 3 eggs beaten
- 2 tablespoons juice of lemon fresh
- 1 teaspoon lemon zest grated
- 2 tablespoons lemon zest grated
- 2 cups powdered sugar

- 0.7 cup water
- 15 oz betty crocker's cake mix gluten free yellow

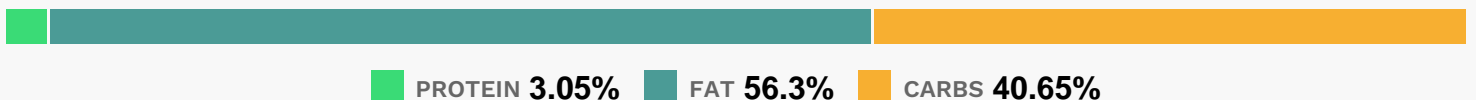
## Equipment

- bowl
- frying pan
- oven
- wire rack
- hand mixer
- toothpicks
- muffin liners

## Directions

- Heat oven to 350F.
- Place paper baking cup in each of 12 regular-size muffin cups.
- In large bowl, stir cake mix, water, 1/2 cup melted butter, the eggs and lemon peel just until dry ingredients are moistened. Divide batter evenly among muffin cups.
- Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- In medium bowl, beat powdered sugar, 1/4 cup butter and 1 tablespoon of the lemon juice with electric mixer on low speed until mixed.
- Add remaining lemon juice, 1 teaspoon at a time, until creamy and smooth. Beat in 1 teaspoon peel. Frost cupcakes with frosting.

## Nutrition Facts



## Properties

Glycemic Index:8.33, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:1.793043476084%

## Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg, Hesperetin: 0.36mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## **Nutrients (% of daily need)**

Calories: 196.35kcal (9.82%), Fat: 12.56g (19.33%), Saturated Fat: 7.64g (47.74%), Carbohydrates: 20.41g (6.8%), Net Carbohydrates: 20.28g (7.37%), Sugar: 19.72g (21.91%), Cholesterol: 71.42mg (23.81%), Sodium: 108mg (4.7%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.07%), Vitamin A: 414.68IU (8.29%), Selenium: 3.65µg (5.21%), Vitamin B2: 0.06mg (3.54%), Vitamin E: 0.45mg (3.01%), Vitamin C: 2.47mg (3%), Phosphorus: 25.52mg (2.55%), Vitamin B12: 0.12µg (2.03%), Vitamin B5: 0.19mg (1.91%), Folate: 6.25µg (1.56%), Vitamin D: 0.22µg (1.47%), Iron: 0.22mg (1.21%), Calcium: 11.87mg (1.19%), Vitamin B6: 0.02mg (1.11%), Zinc: 0.16mg (1.08%)