



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

 Vegetarian

READY IN



80 min.

SERVINGS



12

CALORIES



128 kcal

DESSERT

### Ingredients

- 0.3 cup butter softened
- 3 eggs beaten
- 2 tablespoons juice of lemon fresh
- 1 teaspoon lemon zest grated
- 2 cups powdered sugar
- 0.7 cup water
- 15 oz betty crocker's cake mix gluten free yellow betty crocker®

## Equipment

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

## Directions

- Heat oven to 350°F.
- 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:4.17, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:1.3208695611228%

## 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: 128.07kcal (6.4%), Fat: 4.89g (7.52%), Saturated Fat: 2.78g (17.35%), Carbohydrates: 20.24g (6.75%), Net Carbohydrates: 20.22g (7.35%), Sugar: 19.67g (21.86%), Cholesterol: 51.09mg (17.03%), Sodium: 47.12mg (2.05%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.44g (2.87%), Selenium: 3.55µg (5.07%), Vitamin A: 177.82IU (3.56%), Vitamin B2: 0.06mg (3.31%), Phosphorus: 23.14mg (2.31%), Vitamin B5: 0.18mg (1.78%), Vitamin B12: 0.11µg (1.77%), Vitamin E: 0.23mg (1.53%), Vitamin D: 0.22µg (1.47%), Folate: 5.83µg (1.46%), Vitamin C: 1.18mg (1.43%), Iron: 0.21mg (1.16%), Vitamin B6: 0.02mg (1.01%), Zinc: 0.15mg (1.01%)