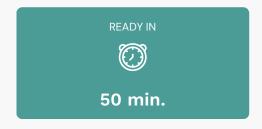
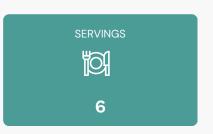


# **Individual Grape and Vin Santo Cakes**

Vegetarian







DESSERT

### **Ingredients**

1.5 teaspoons double-acting baking powder
0.5 teaspoon baking soda
6 servings confectioners sugar
2 large eggs
1.5 cups flour all-purpose divided
0.7 cup granulated sugar divided
1 tablespoon orange zest grated

7 ounces grapes red seedless

	0.3 teaspoon salt	
	1 stick butter unsalted softened	
	0.7 cup vin santo sweet	
	0.7 cup vin santo sweet	
Equipment		
	frying pan	
	oven	
	knife	
	whisk	
	hand mixer	
	muffin liners	
Directions		
	Preheat oven to 375°F with rack in middle. Generously butter muffin cups and dust with flour, knocking out excess.	
	Whisk together 11/2 cups flour, baking powder, baking soda, and salt.	
	Beat butter with 2/3 cup granulated sugar using an electric mixer at medium speed until light and fluffy.	
	Add eggs 1 at a time, beating well after each addition. Beat in zest.	
	Add flour mixture in 2 batches alternately with wine, beginning and ending with flour and mixing until just incorporated.	
	Toss grapes with remaining tablespoon flour, then fold into batter.	
	Divide batter among muffin cups.	
	Sprinkle with remaining 2 tablespoons granulated sugar.	
	Bake until golden and springy to the touch, 18 to 20 minutes. Cool in pan 5 minutes, then loosen with a knife and remove. Cool to warm, 5 to 10 minutes more.	
	Cakes can be baked in 12 (1/3-to 1/2-cup) muffin cups. Baking time will be slightly shorter, 16 to 18 minutes.	

## **Nutrition Facts**

#### **Properties**

Glycemic Index:47.18, Glycemic Load:35.64, Inflammation Score:-5, Nutrition Score:8.0678260533706%

### Nutrients (% of daily need)

Calories: 413.62kcal (20.68%), Fat: 17.29g (26.6%), Saturated Fat: 10.26g (64.14%), Carbohydrates: 60.61g (20.2%), Net Carbohydrates: 59.36g (21.59%), Sugar: 35.29g (39.21%), Cholesterol: 102.49mg (34.16%), Sodium: 321.53mg (13.98%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 5.74g (11.48%), Selenium: 16.13µg (23.04%), Vitamin B1: 0.28mg (18.46%), Folate: 66.55µg (16.64%), Vitamin B2: 0.27mg (15.69%), Manganese: 0.24mg (12.18%), Vitamin A: 586.67IU (11.73%), Iron: 2mg (11.11%), Phosphorus: 100mg (10%), Vitamin B3: 1.94mg (9.68%), Calcium: 82.58mg (8.26%), Vitamin K: 6.29µg (5.99%), Copper: 0.11mg (5.26%), Fiber: 1.25g (5%), Vitamin E: 0.7mg (4.64%), Vitamin B5: 0.43mg (4.35%), Vitamin D: 0.62µg (4.11%), Vitamin B6: 0.07mg (3.64%), Potassium: 127.07mg (3.63%), Zinc: 0.48mg (3.2%), Vitamin B12: 0.18µg (3.01%), Magnesium: 12.06mg (3.01%), Vitamin C: 2.42mg (2.93%)