



Jade's Strawberry-Filled Cupcakes

 Vegetarian

READY IN



90 min.

SERVINGS



12

CALORIES



414 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 1 stick butter at room temperature
- ☐ 2 large eggs at room temperature
- ☐ 1.3 cups flour all-purpose
- ☐ 3.8 cups powdered sugar
- ☐ 0.3 cup quinoa flour
- ☐ 0.5 teaspoon sea salt fine
- ☐ 0.3 cup semi chocolate chips such as ghirardelli

- ☐ 0.3 cup strawberry fruit spread
- ☐ 2 tablespoons strawberry fruit spread
- ☐ 1 cup sugar
- ☐ 1 teaspoon vanilla extract pure
- ☐ 0.3 cup milk whole at room temperature
- ☐ 0.5 cup milk whole at room temperature

Equipment

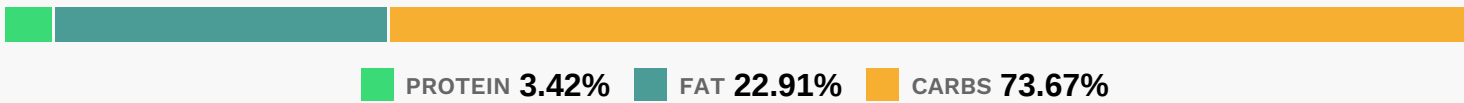
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Watch how to make this recipe.
- ☐ Cook's Note: Quinoa flour can be found at health food stores.
- ☐ Place an oven rack in the center of the oven. Preheat the oven to 350 degrees F. Line a 12-cup muffin pan with paper liners. Set aside.
- ☐ Whisk together the flours, baking powder and salt in a medium bowl.
- ☐ Beat the sugar and butter in a large bowl until combined, using an electric hand mixer.
- ☐ Add the eggs, milk and vanilla. Beat until smooth.
- ☐ Add the dry ingredients and mix until just blended. Spoon half of the batter into the prepared muffin cups (about 2 tablespoons of batter in each cup). Spoon 1 teaspoon of the strawberry fruit spread into the center of the batter. Spoon the remaining batter on top to cover the fruit spread completely.

- ☐ Bake until puffed and the cake springs back when touched, 15 to 17 minutes.
- ☐ Transfer to a wire rack and cool completely, about 30 minutes.
- ☐ Place the chocolate chips in a small bowl over a small pan of barely simmering water.
- ☐ Heat, stirring occasionally, until the chocolate is melted and smooth, about 2 minutes.
- ☐ Remove the pan from the heat.
- ☐ Beat the butter in a medium bowl until light and smooth, using an electric hand mixer. Beat in 3 cups of the powdered sugar, milk and vanilla until smooth and creamy.
- ☐ Remove half of the frosting and place in a small bowl.
- ☐ Add the melted chocolate to one bowl of the frosting and stir until smooth.
- ☐ Stir the strawberry fruit spread and the remaining 3/4 cup powdered sugar into the other bowl of frosting and stir until smooth.
- ☐ Frost the tops of the cupcakes with desired frosting using a small spatula. Allow the frosting to set for 20 minutes before serving.

Nutrition Facts



Properties

Glycemic Index:39.42, Glycemic Load:23.99, Inflammation Score:-2, Nutrition Score:4.5534782306008%

Nutrients (% of daily need)

Calories: 413.56kcal (20.68%), Fat: 10.67g (16.41%), Saturated Fat: 6.23g (38.95%), Carbohydrates: 77.17g (25.72%), Net Carbohydrates: 76.21g (27.71%), Sugar: 61.73g (68.59%), Cholesterol: 53.3mg (17.77%), Sodium: 234.4mg (10.19%), Alcohol: 0.11g (100%), Alcohol %: 0.12% (100%), Caffeine: 3.22mg (1.08%), Protein: 3.58g (7.16%), Selenium: 8.25µg (11.79%), Vitamin B2: 0.15mg (8.75%), Vitamin B1: 0.12mg (7.86%), Manganese: 0.15mg (7.49%), Folate: 29.43µg (7.36%), Phosphorus: 71.38mg (7.14%), Iron: 1.24mg (6.91%), Calcium: 63.47mg (6.35%), Vitamin A: 306.9IU (6.14%), Copper: 0.09mg (4.43%), Vitamin B3: 0.83mg (4.16%), Fiber: 0.96g (3.84%), Magnesium: 13.17mg (3.29%), Vitamin B12: 0.18µg (2.99%), Vitamin B5: 0.27mg (2.66%), Zinc: 0.38mg (2.55%), Vitamin E: 0.36mg (2.39%), Potassium: 83.37mg (2.38%), Vitamin D: 0.33µg (2.23%), Vitamin B6: 0.03mg (1.67%), Vitamin C: 1.12mg (1.36%)