



Lemon Champagne Celebration Cupcakes

READY IN



150 min.

SERVINGS



12

CALORIES



308 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix yellow
- ☐ 0.5 cup water
- ☐ 0.5 cup champagne dry
- ☐ 0.5 cup vegetable oil
- ☐ 3 eggs
- ☐ 2 teaspoons lemon zest grated
- ☐ 0.3 cup lemon curd (from 10-oz jar)
- ☐ 1 tablespoon cream sour
- ☐ 2 cups powdered sugar

- ☐ 2 tablespoons butter melted
- ☐ 3 tablespoons juice of lemon fresh

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ toothpicks
- ☐ aluminum foil

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pan). Line 15x10x1-inch pan with foil. Spray with cooking spray.
- ☐ Make cake batter as directed on box, using cake mix, water, champagne, oil and eggs. Stir 2 teaspoons grated lemon peel into batter.
- ☐ Pour into pan.
- ☐ Bake 17 to 23 minutes or until toothpick inserted in center comes out clean. Do not remove cake from pan. Cool completely, about 1 hour.
- ☐ Place pan of cake in freezer. Freeze until firm, about 1 hour.
- ☐ In small bowl, mix lemon curd and sour cream until well blended. Set aside.
- ☐ To assemble cupcakes, remove cake from freezer; using foil, lift cake from pan. Using 2 1/4-inch round biscuit cutter, cut 24 rounds from cake.
- ☐ Place 12 rounds top side down.
- ☐ Spread each with about 1 teaspoon lemon curd filling. Top with remaining cake rounds, top side up.
- ☐ In medium bowl, mix powdered sugar, melted butter and lemon juice until well blended. Spoon about 1 tablespoon icing over each cake, allowing icing to run down sides of cake.
- ☐ To serve, place each cake in decorative cupcake liner, and garnish with lemon peel curls, if desired.

Nutrition Facts



 PROTEIN **4.13%**  FAT **19.29%**  CARBS **76.58%**

Properties

Glycemic Index:4.17, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:4.6852173857067%

Flavonoids

Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg, Eriodictyol: 0.18mg Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg, Hesperetin: 0.54mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 308.42kcal (15.42%), Fat: 6.59g (10.14%), Saturated Fat: 2.9g (18.12%), Carbohydrates: 58.86g (19.62%), Net Carbohydrates: 58.29g (21.19%), Sugar: 41.33g (45.93%), Cholesterol: 46.53mg (15.51%), Sodium: 360.34mg (15.67%), Alcohol: 0.63g (100%), Alcohol %: 0.69% (100%), Protein: 3.17g (6.34%), Phosphorus: 158.47mg (15.85%), Calcium: 100.69mg (10.07%), Vitamin B2: 0.16mg (9.29%), Folate: 35.49µg (8.87%), Vitamin B1: 0.11mg (7.02%), Selenium: 4.88µg (6.97%), Iron: 1.15mg (6.37%), Vitamin B3: 1.02mg (5.11%), Vitamin E: 0.72mg (4.83%), Vitamin K: 4.8µg (4.57%), Manganese: 0.09mg (4.34%), Vitamin B5: 0.34mg (3.37%), Vitamin B6: 0.06mg (2.83%), Vitamin A: 124.33IU (2.49%), Vitamin B12: 0.15µg (2.45%), Fiber: 0.57g (2.29%), Vitamin C: 1.89mg (2.29%), Copper: 0.04mg (2.2%), Zinc: 0.28mg (1.85%), Magnesium: 7.13mg (1.78%), Vitamin D: 0.22µg (1.47%), Potassium: 50.69mg (1.45%)