



Lemon Cream Cupcakes

 Vegetarian

READY IN



95 min.

SERVINGS



24

CALORIES



175 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.8 cup butter
- ☐ 0.8 cup cream cheese softened
- ☐ 6 eggs at room temperature
- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup juice of lemon fresh
- ☐ 2 teaspoons lemon zest
- ☐ 0.5 teaspoon salt

☐ 1.3 cups sugar white

Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ mixing bowl
- ☐ wire rack
- ☐ hand mixer
- ☐ muffin liners
- ☐ pastry bag

Directions

- ☐ Preheat an oven to 350 degrees F (175 degrees C). Grease 24 muffin cups, or line with paper muffin liners.
- ☐ Prepare the filling by beating 1/4 cup sugar, cream cheese, 1 tablespoon lemon juice, and 1 teaspoon lemon zest with an electric mixer until smooth. Scoop the filling into a pastry bag, and set aside.
- ☐ Whisk together the flour, baking powder, and salt in a mixing bowl; set aside.
- ☐ Beat butter and 1 1/4 cups sugar with an electric mixer in a large bowl until light and fluffy. The mixture should be noticeably lighter in color.
- ☐ Add the eggs one at a time, allowing each egg to blend into the butter mixture before adding the next. Beat in 1/4 cup lemon juice and 2 teaspoons lemon zest with the last egg. Beat in the flour mixture, mixing until just incorporated.
- ☐ Pour the batter into prepared pans, filling the muffin cups half full. Pipe about 1 tablespoon of the filling onto the center of each cupcake, then top with the remaining batter to fill the muffin cup 3/4 full.
- ☐ Bake in the preheated oven until the tops are light golden brown, about 15 minutes. Cook completely on a wire rack.

Nutrition Facts



 **PROTEIN 7.01%**  **FAT 47.71%**  **CARBS 45.28%**

Properties

Glycemic Index:13.09, Glycemic Load:13.91, Inflammation Score:-3, Nutrition Score:3.4286956553874%

Flavonoids

Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg, Eriodictyol: 0.12mg Hesperetin: 0.37mg, Hesperetin: 0.37mg, Hesperetin: 0.37mg, Hesperetin: 0.37mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 174.95kcal (8.75%), Fat: 9.39g (14.45%), Saturated Fat: 5.44g (34.02%), Carbohydrates: 20.06g (6.69%), Net Carbohydrates: 19.72g (7.17%), Sugar: 10.81g (12.01%), Cholesterol: 63.34mg (21.11%), Sodium: 158.83mg (6.91%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 3.1g (6.21%), Selenium: 8.1µg (11.57%), Vitamin B2: 0.13mg (7.61%), Folate: 28µg (7%), Vitamin A: 332.18IU (6.64%), Vitamin B1: 0.1mg (6.61%), Phosphorus: 49.43mg (4.94%), Iron: 0.78mg (4.34%), Manganese: 0.08mg (4.23%), Vitamin B3: 0.71mg (3.56%), Calcium: 31.7mg (3.17%), Vitamin B5: 0.27mg (2.72%), Vitamin E: 0.35mg (2.35%), Vitamin B12: 0.13µg (2.09%), Zinc: 0.27mg (1.79%), Vitamin D: 0.22µg (1.47%), Vitamin B6: 0.03mg (1.47%), Vitamin C: 1.2mg (1.45%), Copper: 0.03mg (1.37%), Fiber: 0.34g (1.37%), Magnesium: 4.92mg (1.23%), Potassium: 41.94mg (1.2%)