



Lemon Drop Gingerbread Cupcakes

 Dairy Free

READY IN



45 min.

SERVINGS



18

CALORIES



169 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons baking soda
- ☐ 0.5 cup firmly brown sugar packed
- ☐ 1 large eggs lightly beaten
- ☐ 2.5 cups flour all-purpose
- ☐ 1 teaspoon ground cinnamon
- ☐ 0.3 teaspoon ground cloves
- ☐ 1.3 teaspoons ground ginger
- ☐ 18 servings lemonade glaze

- ☐ 3 tablespoons lemonade concentrate frozen thawed
- ☐ 0.8 cup blackstrap molasses
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup stick margarine softened
- ☐ 1 cup very water hot

Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ blender
- ☐ muffin liners

Directions

- ☐ Preheat oven to 35
- ☐ Combine first 6 ingredients in a medium bowl; stir well, and set aside. Beat brown sugar and butter in a large bowl at medium speed of a mixer until light and fluffy.
- ☐ Add molasses and egg, beating well.
- ☐ Add flour mixture to butter mixture alternately with very hot water, beginning and ending with flour mixture; beat well after each addition.
- ☐ Place 18 paper muffin cup liners in muffin cups; divide batter evenly among cup liners.
- ☐ Bake at 350 for 20 minutes or until a wooden pick inserted in center of 1 cupcake comes out clean.
- ☐ Let cool in pans 10 minutes on a wire rack; remove cupcakes from pans, and place on wire rack. Poke several holes in the top of each warm cupcake with a wooden pick; brush lemonade concentrate evenly over cupcakes.
- ☐ Let cool completely.
- ☐ Spoon about 1 teaspoon Lemonade Glaze on each cupcake, and spread gently.
- ☐ Let stand until glaze sets.

Nutrition Facts



Properties

Glycemic Index:10.47, Glycemic Load:14.28, Inflammation Score:-4, Nutrition Score:5.2173913471077%

Nutrients (% of daily need)

Calories: 168.76kcal (8.44%), Fat: 4g (6.16%), Saturated Fat: 0.85g (5.34%), Carbohydrates: 31.36g (10.45%), Net Carbohydrates: 30.79g (11.2%), Sugar: 17.7g (19.66%), Cholesterol: 10.33mg (3.44%), Sodium: 209.33mg (9.1%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 2.21g (4.43%), Manganese: 0.42mg (21.04%), Selenium: 9.4µg (13.44%), Magnesium: 39.56mg (9.89%), Vitamin B1: 0.14mg (9.61%), Iron: 1.6mg (8.91%), Folate: 33.39µg (8.35%), Potassium: 241.77mg (6.91%), Vitamin B2: 0.1mg (5.92%), Vitamin B3: 1.18mg (5.92%), Vitamin B6: 0.11mg (5.55%), Copper: 0.1mg (5.09%), Calcium: 41.39mg (4.14%), Vitamin A: 172.13IU (3.44%), Phosphorus: 30.36mg (3.04%), Vitamin B5: 0.25mg (2.47%), Fiber: 0.56g (2.26%), Zinc: 0.21mg (1.4%), Vitamin E: 0.18mg (1.22%)