



Lemon-Filled Cupcakes

READY IN



80 min.

SERVINGS



24

CALORIES



305 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 4 cups confectioners' sugar
- ☐ 8 ounce cream cheese softened
- ☐ 3 eggs
- ☐ 18.3 ounce lemon cake mix
- ☐ 0.3 cup juice of lemon fresh to taste
- ☐ 3 tablespoons orange juice
- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup vegetable oil

- ☐ 0.3 cup vegetable shortening
- ☐ 1 cup water
- ☐ 4 ounces chocolate white chopped

Equipment

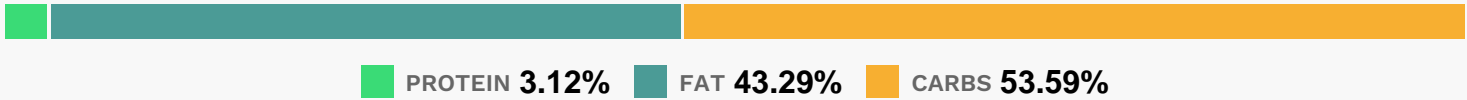
- ☐ bowl
- ☐ oven
- ☐ toothpicks
- ☐ microwave
- ☐ muffin liners
- ☐ pastry cutter

Directions

- ☐ Preheat oven to 350 degrees F (175 degrees C).
- ☐ Line 24 muffin cups with paper liners.
- ☐ Beat lemon cake mix, water, vegetable oil, and eggs in a large bowl for 2 minutes.
- ☐ Spoon batter into the prepared muffin cups, filling them about 2/3 full.
- ☐ Bake cupcakes in the preheated oven until very lightly browned and a toothpick inserted into the middle of a cupcake comes out clean, 18 to 22 minutes. Cool cupcakes thoroughly.
- ☐ Cut vegetable shortening and 1/4 cup butter together in a bowl with a pastry cutter until well mixed. Beat lemon juice into shortening mixture until creamy.
- ☐ Stir 2 cups confectioners' sugar into shortening mixture, about 1/2 cup at a time, until the filling is smooth. Set filling aside.
- ☐ Place white chocolate into a microwave-safe bowl; heat in microwave on High for 15 seconds and stir chocolate. Continue heating in 15-second intervals, stirring between heating until white chocolate is melted and smooth.
- ☐ For frosting, beat cream cheese and 1/2 cup butter together in a bowl until smooth and creamy. Stir in melted white chocolate and vanilla extract.
- ☐ Gradually beat in 4 cups confectioners' sugar, alternating with drizzles of orange juice, to make a smooth and creamy frosting.

- ☐
- Cut holes through the top of each cupcake. Holes should be deep enough to put filling inside.
- ☐
- Spoon lemon filling into the holes.
- ☐
- Pipe the cream cheese frosting on top of cupcakes; sprinkle with lemon zest.

Nutrition Facts



Properties

Glycemic Index:8.29, Glycemic Load:2.21, Inflammation Score:-2, Nutrition Score:3.5608695693638%

Flavonoids

Eriodictyol: 0.13mg, Eriodictyol: 0.13mg, Eriodictyol: 0.13mg, Eriodictyol: 0.13mg Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg, Hesperetin: 0.62mg Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg, Naringenin: 0.08mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 305.08kcal (15.25%), Fat: 14.9g (22.92%), Saturated Fat: 6.77g (42.34%), Carbohydrates: 41.5g (13.83%), Net Carbohydrates: 41.22g (14.99%), Sugar: 32.32g (35.91%), Cholesterol: 41.16mg (13.72%), Sodium: 230.12mg (10.01%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 2.41g (4.83%), Phosphorus: 97.85mg (9.79%), Vitamin K: 8.31µg (7.91%), Calcium: 69.19mg (6.92%), Vitamin B2: 0.12mg (6.86%), Vitamin E: 0.88mg (5.84%), Vitamin A: 280.61IU (5.61%), Selenium: 3.53µg (5.05%), Folate: 19.71µg (4.93%), Vitamin B1: 0.06mg (4.02%), Iron: 0.59mg (3.27%), Vitamin B3: 0.56mg (2.8%), Vitamin B5: 0.27mg (2.73%), Vitamin C: 2.07mg (2.51%), Manganese: 0.05mg (2.3%), Vitamin B12: 0.13µg (2.1%), Vitamin B6: 0.04mg (1.81%), Potassium: 52.36mg (1.5%), Zinc: 0.22mg (1.47%), Copper: 0.03mg (1.42%), Magnesium: 4.83mg (1.21%), Fiber: 0.28g (1.12%)