



## Lemon-Raspberry Cupcakes

 Dairy Free

READY IN



36 min.

SERVINGS



33

CALORIES



101 kcal

DESSERT

### Ingredients

- 16 ounce angel food cake mix
- 3.5 tablespoons juice of lemon fresh divided
- 1.5 teaspoons lemon rind fresh grated
- 2 cups powdered sugar
- 0.8 cup low-sugar raspberry preserves seedless divided (such as Smucker's)
- 1 teaspoon vanilla extract

### Equipment

- bowl

- baking sheet
- oven
- knife
- whisk
- aluminum foil
- muffin liners

## Directions

- Preheat oven to 37
- Prepare cake mix according to package directions. Stir in vanilla.
- Place 33 foil muffin cup liners on a large baking sheet, or place in muffin cups. Divide batter evenly among muffin cup liners, filling about two-thirds full.
- Bake at 375 for 17 to 18 minutes or until cupcakes are golden brown and cracks in cakes appear dry.
- Set aside 1 tablespoon raspberry preserves.
- Combine remaining raspberry preserves, lemon rind, and 1 tablespoon lemon juice in a bowl, stirring until smooth; set aside.
- Combine powdered sugar and remaining 2 1/2 tablespoons lemon juice, stirring with a whisk until smooth.
- Add reserved 1 tablespoon raspberry preserves to lemon juice glaze; swirl together with a knife.
- Cut a deep slit in top center of each cake to form a pocket. Carefully spoon 1 heaping teaspoonful of raspberry filling into each warm cake. Spoon 1 tablespoon lemon juice glaze evenly over each cake.

## Nutrition Facts

 PROTEIN 3.58%  FAT 0.41%  CARBS 96.01%

## Properties

Glycemic Index:1.67, Glycemic Load:2.88, Inflammation Score:-1, Nutrition Score:0.94130434071564%

## Flavonoids

Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg, Eriodictyol: 0.08mg Hesperetin: 0.23mg, Hesperetin: 0.23mg, Hesperetin: 0.23mg, Hesperetin: 0.23mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## **Nutrients (% of daily need)**

Calories: 100.82kcal (5.04%), Fat: 0.05g (0.07%), Saturated Fat: 0.01g (0.06%), Carbohydrates: 24.56g (8.19%), Net Carbohydrates: 24.39g (8.87%), Sugar: 19.35g (21.5%), Cholesterol: 0mg (0%), Sodium: 115.64mg (5.03%), Alcohol: 0.04g (100%), Alcohol %: 0.17% (100%), Protein: 0.92g (1.83%), Phosphorus: 47.94mg (4.79%), Selenium: 1.93µg (2.76%), Vitamin B2: 0.04mg (2.61%), Calcium: 22.88mg (2.29%), Folate: 6.95µg (1.74%), Vitamin C: 1.41mg (1.71%), Manganese: 0.02mg (1.17%), Copper: 0.02mg (1.08%)