



Lizzie's Strawberry Cupcakes

READY IN



95 min.

SERVINGS



24

CALORIES



225 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter at room temperature 1 stick
- ☐ 1 cup confectioners' sugar
- ☐ 4 large eggs
- ☐ 0.5 cup strawberries in syrup frozen thawed sliced
- ☐ 1 cup strawberries in syrup frozen thawed sliced
- ☐ 3 ounce strawberry-flavored gelatin
- ☐ 0.7 cup vegetable oil
- ☐ 1 standard box cake mix plain white

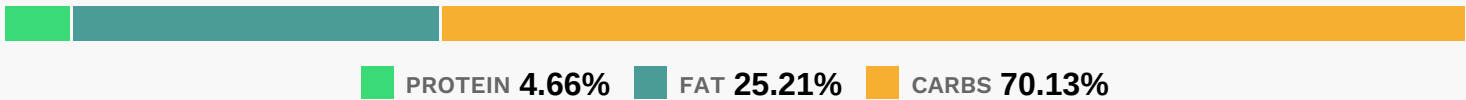
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks

Directions

- ☐ Watch how to make this recipe.
- ☐ Special equipment: two 12-cup cupcake pans
- ☐ For the cupcakes: Preheat the oven to 350 degrees F. Spray 2 cupcake pans with cooking spray.
- ☐ With an electric mixer, beat the cake mix, gelatin, oil, strawberries and a 1/2 cup water until fully combined.
- ☐ Add the eggs, one at a time, beating well after each addition.
- ☐ Pour the batter into the prepared pans.
- ☐ Bake until a toothpick inserted in the center of the cupcakes comes out clean, about 20 minutes.
- ☐ Let cool in the pan, and then remove before icing.
- ☐ For the icing: In a blender or food processor, puree the butter, sugar and strawberries for the glaze until smooth; it may take a few minutes to come together. Poke holes in the cupcakes with a toothpick, then spoon the icing over, allowing some of it to seep into the cake. Store the cupcakes, covered in the refrigerator, for up to 2 weeks.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.8217391371727%

Nutrients (% of daily need)

Calories: 225.46kcal (11.27%), Fat: 6.63g (10.21%), Saturated Fat: 3.3g (20.61%), Carbohydrates: 41.51g (13.84%), Net Carbohydrates: 41.28g (15.01%), Sugar: 29.72g (33.03%), Cholesterol: 41.17mg (13.72%), Sodium: 223.27mg (9.71%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.76g (5.52%), Phosphorus: 95.23mg (9.52%), Selenium: 4.73µg (6.75%), Calcium: 67.34mg (6.73%), Vitamin B2: 0.09mg (5.23%), Folate: 19.24µg (4.81%), Vitamin B1: 0.05mg (3.36%), Vitamin A: 163.18IU (3.26%), Vitamin E: 0.48mg (3.22%), Iron: 0.57mg (3.19%), Vitamin K: 3.16µg (3.01%), Vitamin B3: 0.52mg (2.61%), Manganese: 0.05mg (2.35%), Vitamin B5: 0.2mg (1.97%), Zinc: 0.21mg (1.41%), Copper: 0.03mg (1.4%), Vitamin B12: 0.08µg (1.37%), Vitamin D: 0.17µg (1.11%), Vitamin B6: 0.02mg (1.02%)