



Love Purple and Live Gold Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



546 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoons almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 2 drops electric purple food coloring
- ☐ 1 cups paper baking
- ☐ 32 oz powdered sugar

- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 2 cups sugar
- ☐ 24 servings sanding sugar yellow
- ☐ 2 teaspoons vanilla bean paste
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 0.5 cup whipping cream

Equipment

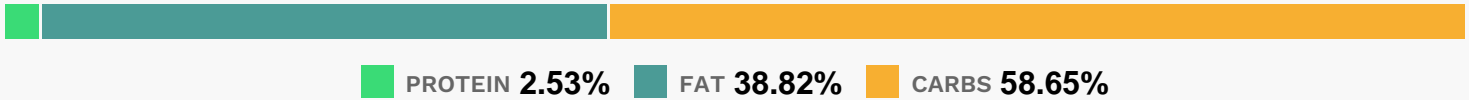
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon

Directions

- ☐ Prepare Cupcakes: Preheat oven to 350
- ☐ Beat butter and shortening at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in extracts.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake at 350 for 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 45 minutes).
- ☐ Prepare Frosting: Beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy.

- ☐
- Remove and reserve 11/2 cups frosting for cupcake filling. Stir food coloring into remaining frosting until blended.
- ☐
- Insert the end of a wooden spoon or dowel into the center of each cupcake to make a hole. Spoon 11/2 cups reserved frosting into a zip-top plastic freezer bag. Snip 1 corner of bag to make a small hole. Pipe a generous amount of frosting into each cupcake.
- ☐
- Spoon purple frosting into a zip-top plastic freezer bag. Snip 1 corner of bag to make a hole. Pipe frosting on cupcakes; sprinkle with yellow sanding sugar.

Nutrition Facts



Properties

Glycemic Index:18.26, Glycemic Load:28.16, Inflammation Score:-3, Nutrition Score:5.0452173762023%

Nutrients (% of daily need)

Calories: 545.95kcal (27.3%), Fat: 23.96g (36.87%), Saturated Fat: 11.24g (70.25%), Carbohydrates: 81.45g (27.15%), Net Carbohydrates: 80.96g (29.44%), Sugar: 67.16g (74.63%), Cholesterol: 68.31mg (22.77%), Sodium: 288.4mg (12.54%), Alcohol: 0.11g (100%), Alcohol %: 0.11% (100%), Protein: 3.51g (7.02%), Selenium: 8.85µg (12.64%), Vitamin B2: 0.17mg (10.29%), Vitamin B1: 0.15mg (10.18%), Vitamin A: 489.13IU (9.78%), Folate: 37.5µg (9.38%), Phosphorus: 83.32mg (8.33%), Vitamin E: 1.01mg (6.72%), Manganese: 0.12mg (6.06%), Vitamin K: 6.12µg (5.83%), Iron: 1.04mg (5.78%), Vitamin B3: 1.1mg (5.49%), Calcium: 54.36mg (5.44%), Vitamin B5: 0.36mg (3.59%), Vitamin B12: 0.17µg (2.86%), Vitamin D: 0.38µg (2.51%), Copper: 0.04mg (2.12%), Zinc: 0.31mg (2.05%), Fiber: 0.49g (1.97%), Magnesium: 7.16mg (1.79%), Potassium: 58.5mg (1.67%), Vitamin B6: 0.03mg (1.51%)