



Magnolia's Vanilla Cupcakes

 Vegetarian

READY IN



35 min.

SERVINGS



24

CALORIES



202 kcal

DESSERT

Ingredients

- ☐ 4 large eggs at room temperature
- ☐ 1.3 cups flour all-purpose
- ☐ 1 cup milk
- ☐ 1.5 cups self-rising flour
- ☐ 2 cups sugar
- ☐ 1 cup butter unsalted softened (2 sticks)
- ☐ 1 teaspoon vanilla extract

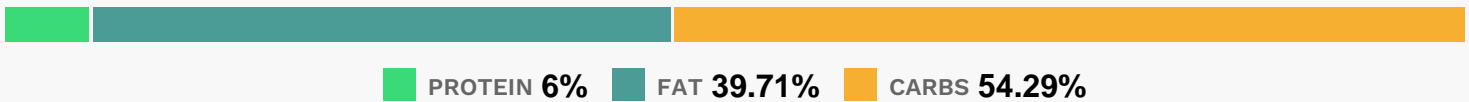
Equipment

- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ spatula
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F.Line 2 (1/2 cup-12 capacity) muffin tins with cupcake papers.In a small bowl, combine the flours. Set aside.In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth.
- ☐ Add the sugar gradually and beat until fluffy, about 3 minutes.
- ☐ Add the eggs, 1 at a time, beating well after each addition.
- ☐ Add the dry ingredients in 3 parts, alternating with the milk and vanilla. With each addition, beat until the ingredients are incorporated but do not over beat. Using a rubber spatula, scrape down the batter in the bowl to make sure the ingredients are well blended. Carefully spoon the batter into the cupcake liners, filling them about 3/4 full. (I would suggest about 1/2 full)
- ☐ Bake for 20 to 25 minutes, or until a cake tester inserted into the center of the cupcake comes out clean.Cool the cupcakes in tins for 15 minutes.
- ☐ Remove from the tins and cool completely on a wire rack before icing.

Nutrition Facts



Properties

Glycemic Index:10.42, Glycemic Load:19.08, Inflammation Score:-2, Nutrition Score:3.0213043586068%

Nutrients (% of daily need)

Calories: 202.38kcal (10.12%), Fat: 9.04g (13.9%), Saturated Fat: 5.34g (33.36%), Carbohydrates: 27.8g (9.27%), Net Carbohydrates: 27.43g (9.98%), Sugar: 17.22g (19.14%), Cholesterol: 52.56mg (17.52%), Sodium: 17.21mg (0.75%),

Alcohol: 0.06g (100%), Alcohol %: 0.12% (100%), Protein: 3.07g (6.14%), Selenium: 8.25µg (11.79%), Vitamin A: 297.99IU (5.96%), Vitamin B2: 0.1mg (5.62%), Manganese: 0.11mg (5.52%), Folate: 18.69µg (4.67%), Vitamin B1: 0.07mg (4.46%), Phosphorus: 43.66mg (4.37%), Iron: 0.53mg (2.94%), Vitamin D: 0.42µg (2.8%), Vitamin B12: 0.15µg (2.42%), Vitamin B3: 0.48mg (2.42%), Vitamin B5: 0.24mg (2.39%), Vitamin E: 0.35mg (2.31%), Calcium: 21.78mg (2.18%), Zinc: 0.27mg (1.81%), Copper: 0.03mg (1.62%), Fiber: 0.36g (1.45%), Magnesium: 5.81mg (1.45%), Vitamin B6: 0.03mg (1.32%), Potassium: 44.38mg (1.27%)