



Mini Paris Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



317 kcal

DESSERT

Ingredients

- ☐ 3 cups confectioners' sugar
- ☐ 2 eggs
- ☐ 0.7 cup flour all-purpose
- ☐ 0.3 cup milk
- ☐ 1 drop food coloring red
- ☐ 0.8 cup self-rising flour
- ☐ 1 cup sugar
- ☐ 0.5 cup butter unsalted softened

- ☐ 0.5 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract

Equipment


- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ mini muffin tray

Directions

- ☐ For cupcakes
- ☐ Line 12 mini muffin tins with mini muffin papers. In a small bowl, combine flours. In another bowl, cream the butter and sugar together, beating until fluffy.
- ☐ Add eggs and beat well.
- ☐ Add half flour mixture and beat well, then add milk and vanilla and beat again.
- ☐ Add remaining flour mixture and beat until completely incorporated. Fill muffin papers about 3/4 full. Preheat oven to 350°F.
- ☐ Bake for 10 to 15 minutes.
- ☐ Remove cupcakes from oven and let cool.
- ☐ For frosting
- ☐ Place butter, milk, vanilla, food coloring, and 2 cups of the confectioners' sugar in a mixing bowl. Beat on medium speed until smooth and creamy. Gradually add remaining sugar until light and fluffy.
- ☐ Ice tops of cupcakes with pink frosting.
- ☐ Serve on a beautiful tray or tiered cake plate.
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Nutrition Facts



 **PROTEIN 3.51%**  **FAT 24.56%**  **CARBS 71.93%**

Properties

Glycemic Index:20.84, Glycemic Load:19.23, Inflammation Score:-2, Nutrition Score:2.8704347688219%

Nutrients (% of daily need)

Calories: 317.14kcal (15.86%), Fat: 8.78g (13.51%), Saturated Fat: 5.21g (32.58%), Carbohydrates: 57.86g (19.29%), Net Carbohydrates: 57.49g (20.91%), Sugar: 46.36g (51.51%), Cholesterol: 48.23mg (16.08%), Sodium: 14.49mg (0.63%), Alcohol: 0.17g (100%), Alcohol %: 0.26% (100%), Protein: 2.82g (5.65%), Selenium: 8.18µg (11.68%), Manganese: 0.11mg (5.74%), Vitamin A: 284.36IU (5.69%), Vitamin B2: 0.09mg (5.42%), Folate: 19.02µg (4.75%), Vitamin B1: 0.07mg (4.47%), Phosphorus: 37.03mg (3.7%), Iron: 0.55mg (3.05%), Vitamin B3: 0.51mg (2.53%), Vitamin D: 0.34µg (2.3%), Vitamin E: 0.33mg (2.23%), Vitamin B5: 0.21mg (2.07%), Vitamin B12: 0.11µg (1.81%), Copper: 0.03mg (1.73%), Zinc: 0.24mg (1.63%), Calcium: 15.36mg (1.54%), Fiber: 0.38g (1.5%), Magnesium: 5.22mg (1.31%), Vitamin B6: 0.02mg (1.1%), Potassium: 36.93mg (1.06%)