



Mini Vanilla Cupcakes

 Vegetarian

READY IN



4500 min.

SERVINGS



24

CALORIES



109 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.3 teaspoon salt
- ☐ 0.5 cup sugar
- ☐ 6 tablespoons butter unsalted softened
- ☐ 0.5 teaspoon vanilla
- ☐ 1.8 cups vanilla

☐ 0.3 cup milk whole

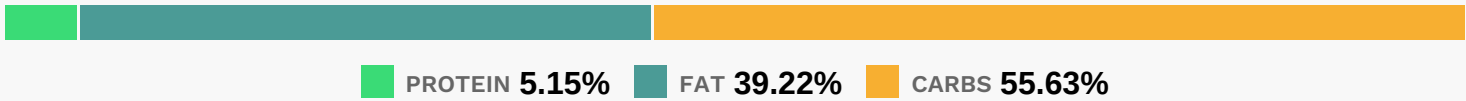
Equipment

- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ skewers
- ☐ muffin liners

Directions

- ☐ Put oven rack in middle position and preheat oven to 350°F. Line muffin cups with liners.
- ☐ Whisk together flour, baking powder, and salt in a bowl. Stir together milk and vanilla in a small bowl.
- ☐ Beat together butter and sugar in a large bowl with an electric mixer at medium-high speed until pale and fluffy, about 4 minutes.
- ☐ Add egg and beat until just combined. Reduce speed to low, then add flour and milk mixtures alternately in batches, beginning and ending with flour and mixing until just combined.
- ☐ Divide batter among muffin cups, filling them two-thirds full, and bake until tops are pale golden and a wooden pick or skewer inserted in centers comes out clean, about 15 minutes. Invert cupcakes onto a rack and cool completely.
- ☐ For each color, transfer 1/4 cup buttercream to a separate small bowl and tint with food coloring (if using), then frost tops of cupcakes.
- ☐ *Wilton Paste Food Coloring available at wilton.com.
- ☐ For best flavor, cupcakes should be eaten the same day they're made.

Nutrition Facts



Properties

Glycemic Index:11.46, Glycemic Load:5.89, Inflammation Score:-1, Nutrition Score:1.4717391133308%

Nutrients (% of daily need)

Calories: 109.12kcal (5.46%), Fat: 3.22g (4.95%), Saturated Fat: 1.94g (12.1%), Carbohydrates: 10.28g (3.43%), Net Carbohydrates: 10.13g (3.69%), Sugar: 6.27g (6.97%), Cholesterol: 15.68mg (5.23%), Sodium: 48.04mg (2.09%), Alcohol: 5.25g (100%), Alcohol %: 19.66% (100%), Protein: 0.95g (1.9%), Selenium: 2.53µg (3.61%), Manganese: 0.07mg (3.59%), Vitamin B2: 0.06mg (3.32%), Vitamin B1: 0.05mg (3.03%), Folate: 10.62µg (2.65%), Vitamin A: 104.21IU (2.08%), Vitamin B3: 0.38mg (1.89%), Phosphorus: 18.58mg (1.86%), Calcium: 18.48mg (1.85%), Iron: 0.32mg (1.77%), Potassium: 37.06mg (1.06%), Copper: 0.02mg (1.05%)