



Neapolitan Cupcakes

READY IN



105 min.

SERVINGS



30

CALORIES



344 kcal

DESSERT

Ingredients

- ☐ 1 teaspoons double-acting baking powder
- ☐ 1.8 teaspoons double-acting baking powder
- ☐ 1 teaspoon baking soda
- ☐ 0.5 cup brown sugar
- ☐ 2 cups cake flour
- ☐ 2 tablespoons cocoa powder
- ☐ 4 cups confectioners' sugar
- ☐ 8 ounces cream cheese
- ☐ 8 ounces strawberry cream cheese

- ☐ 2 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.3 cup milk
- ☐ 0.5 cup milk
- ☐ 0.5 teaspoon salt
- ☐ 1 stick butter salted
- ☐ 2 sticks butter salted
- ☐ 4 ounces bittersweet chocolate
- ☐ 0.5 cup strawberries sweetened frozen thawed for recipe purchased , but
- ☐ 1 teaspoon strawberry extract
- ☐ 0.5 cup strawberry gelatin
- ☐ 1 teaspoon clear vanilla extract
- ☐ 2 teaspoons vanilla extract pure
- ☐ 1 cup vegetable oil

Equipment

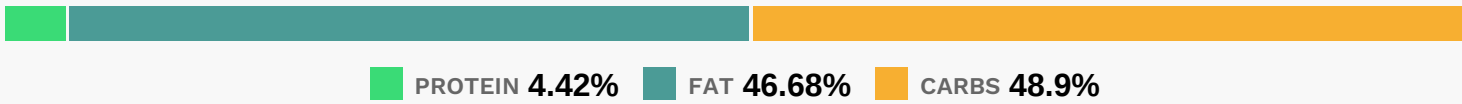
- ☐ bowl
- ☐ oven
- ☐ microwave

Directions

- ☐ Preheat the oven to 325 degrees F. Line muffin pans with paper liners.
- ☐ For the chocolate cupcakes: In a medium bowl, cream together both sugars and the oil. Beat in the eggs, one at a time, and then stir in the vanilla.
- ☐ Combine flour, cocoa powder, baking soda and salt, add to the creamed mixture and mix well. Stir in the milk until the batter is smooth. Set aside.
- ☐ For the strawberry cupcakes: In a medium bowl, cream together the butter, cream cheese, granulated sugar and gelatin. Beat in the eggs, one at a time, and then stir in the vanilla.

- ☐ Combine the cake flour and baking powder, add to the creamed mixture and mix well. Stir in the milk and strawberries until the batter is smooth. Set aside.
- ☐ For the vanilla cupcakes: In a medium bowl, cream together the butter, cream cheese and granulated sugar. Beat in the eggs, one at a time, and then stir in the vanilla.
- ☐ Combine the flour and baking powder, add to the creamed mixture and mix well. Stir in the milk until the batter is smooth. Set aside
- ☐ Use a miniature cupcake scooper and scoop all three batters into the cupcake liner. First scoop the chocolate batter, second the strawberry batter and third the vanilla batter.
- ☐ Bake for 20 to 25 minutes. The cupcakes are done when they spring back to the touch.
- ☐ Let cool.
- ☐ For the chocolate frosting: In a small bowl, melt the chocolate in the microwave starting at 30 seconds and stir. Melt in increments of 30 seconds as needed so that you do not burn or overheat the chocolate.
- ☐ In a medium bowl, cream together the butter, melted chocolate and vanilla until mixed well. Then add the confectioners' sugar.
- ☐ For the strawberry frosting: In a medium bowl, cream together the cream cheese and butter.
- ☐ Add the confectioners' sugar and strawberry extract.
- ☐ For the vanilla frosting: In a medium bowl, cream together the cream cheese and butter.
- ☐ Add the confectioners' sugar and vanilla extract.
- ☐ To assemble: After all the cupcakes have cooled, frost each cupcake in the same order you placed the batter (chocolate, strawberry, vanilla).

Nutrition Facts



Properties

Glycemic Index:23.54, Glycemic Load:13.66, Inflammation Score:-4, Nutrition Score:4.6726087383602%

Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg, Delphinidin: 0.01mg Pelargonidin: 0.64mg, Pelargonidin: 0.64mg, Pelargonidin: 0.64mg, Pelargonidin: 0.64mg Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg

Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg, Epigallocatechin: 0.02mg
Epicatechin: 0.67mg, Epicatechin: 0.67mg, Epicatechin: 0.67mg, Epicatechin: 0.67mg Naringenin: 0.01mg,
Naringenin: 0.01mg, Naringenin: 0.01mg Kaempferol: 0.01mg, Kaempferol: 0.01mg, Kaempferol:
0.01mg, Kaempferol: 0.01mg Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg, Quercetin: 0.06mg

Nutrients (% of daily need)

Calories: 343.62kcal (17.18%), Fat: 18.07g (27.81%), Saturated Fat: 10.2g (63.72%), Carbohydrates: 42.6g (14.2%), Net
Carbohydrates: 41.7g (15.16%), Sugar: 28.66g (31.84%), Cholesterol: 52.92mg (17.64%), Sodium: 245.18mg (10.66%),
Alcohol: 0.14g (100%), Alcohol %: 0.19% (100%), Caffeine: 4.02mg (1.34%), Protein: 3.85g (7.7%), Selenium: 9.27µg
(13.24%), Vitamin A: 515.69IU (10.31%), Manganese: 0.2mg (10.14%), Phosphorus: 70.32mg (7.03%), Vitamin B2:
0.12mg (6.85%), Calcium: 57.32mg (5.73%), Vitamin B1: 0.08mg (5.53%), Folate: 22.04µg (5.51%), Iron: 0.92mg
(5.09%), Copper: 0.1mg (4.87%), Vitamin E: 0.62mg (4.12%), Vitamin K: 4.2µg (4%), Magnesium: 15.77mg (3.94%),
Fiber: 0.9g (3.61%), Vitamin B3: 0.66mg (3.29%), Zinc: 0.41mg (2.76%), Vitamin B5: 0.27mg (2.66%), Potassium:
90.12mg (2.57%), Vitamin B12: 0.12µg (2.03%), Vitamin C: 1.51mg (1.83%), Vitamin B6: 0.03mg (1.47%)