



Oh Baby! Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



429 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter softened
- ☐ 4 large eggs
- ☐ 24 servings pink and food coloring gel blue
- ☐ 24 servings candy baby shower decorations
- ☐ 1 cup milk
- ☐ 1 cups paper baking
- ☐ 16 oz powdered sugar

- ☐ 0.1 teaspoon salt
- ☐ 1 teaspoon salt
- ☐ 24 servings sprinkles white
- ☐ 1.5 cups sugar
- ☐ 1 teaspoon clear vanilla extract
- ☐ 2 teaspoons vanilla extract
- ☐ 3 cups soft-wheat flour all-purpose
- ☐ 3 tablespoons whipping cream

Equipment

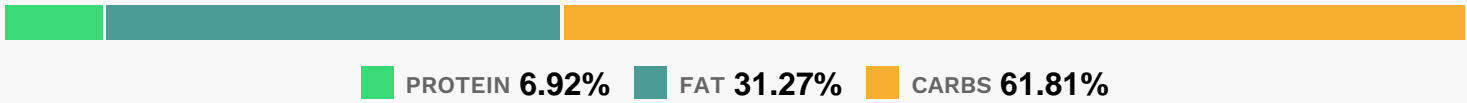
- ☐ bowl
- ☐ oven
- ☐ hand mixer

Directions

- ☐ Preheat oven to 350 degrees. Beat butter and sugar at medium speed with an electric mixer until creamy.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with milk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in vanilla.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12–15 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.
- ☐ To prepare Vanilla 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. Make 3 cups.
- ☐ Divide frosting into two bowls. Using food coloring gels, tint 1 bowl of frosting pale pink and 1 bowl of frosting pale blue, stirring until blended.
- ☐ Frost 12 cupcakes pink and 12 cupcakes blue.

Roll edges of cupcakes in white sprinkles. Top with baby shower decorations. (We like onesies, baby faces, and baby booties.)

Nutrition Facts



Properties

Glycemic Index:17.48, Glycemic Load:20.46, Inflammation Score:-7, Nutrition Score:12.609565226928%

Flavonoids

Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg, Catechin: 0.01mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg

Nutrients (% of daily need)

Calories: 428.77kcal (21.44%), Fat: 15.07g (23.19%), Saturated Fat: 8.93g (55.8%), Carbohydrates: 67.04g (22.35%), Net Carbohydrates: 62.38g (22.68%), Sugar: 45.44g (50.49%), Cholesterol: 64.94mg (21.65%), Sodium: 337.72mg (14.68%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Protein: 7.5g (15%), Vitamin C: 29.03mg (35.18%), Vitamin B1: 0.35mg (23.63%), Folate: 86.39µg (21.6%), Manganese: 0.43mg (21.32%), Vitamin A: 998.4IU (19.97%), Fiber: 4.66g (18.64%), Vitamin K: 19.46µg (18.53%), Phosphorus: 166.67mg (16.67%), Vitamin B2: 0.26mg (15.39%), Selenium: 10.12µg (14.45%), Vitamin B3: 2.69mg (13.46%), Iron: 2.15mg (11.97%), Copper: 0.17mg (8.34%), Calcium: 81.05mg (8.1%), Zinc: 1.21mg (8.06%), Magnesium: 31.45mg (7.86%), Vitamin B6: 0.15mg (7.74%), Potassium: 235.2mg (6.72%), Vitamin B5: 0.37mg (3.74%), Vitamin E: 0.55mg (3.66%), Vitamin B12: 0.18µg (2.93%), Vitamin D: 0.31µg (2.06%)