



Old-Fashioned Cupcakes

 Vegetarian

READY IN



35 min.

SERVINGS



24

CALORIES



434 kcal

DESSERT

Ingredients

- ☐ 1 tablespoon double-acting baking powder
- ☐ 2 sticks butter room temperature
- ☐ 1.8 cups cake flour not self-rising
- ☐ 8 cups confectioners' sugar
- ☐ 4 large eggs
- ☐ 0.5 cup milk
- ☐ 0.8 teaspoon salt
- ☐ 2 cups sugar

- ☐ 1.3 cups unbleached flour all-purpose
- ☐ 2 sticks butter unsalted cut into cubes
- ☐ 1 teaspoon vanilla extract pure
- ☐ 2 teaspoons vanilla extract
- ☐ 1 cup milk whole

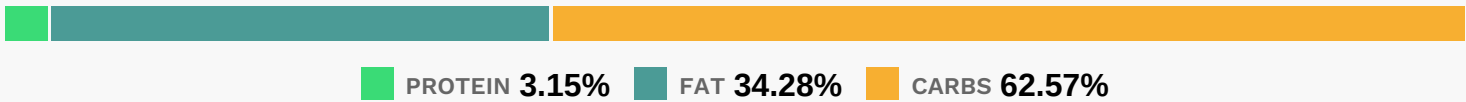
Equipment

- ☐ bowl
- ☐ oven

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat oven to 325 degrees F. Line cupcake pans with paper liners; set aside.
- ☐ Combine in a bowl both flours, sugar, baking powder and salt.
- ☐ Mix on low speed until combined for about 3 minutes.
- ☐ Add in cubed butter, mixing until just coated with flour.
- ☐ Add eggs 1 at a time until combined. Slowly add milk and vanilla to batter until completely mixed scraping down the bowl as you mix.
- ☐ Scoop batter into baking cups filling about 2/3 full.
- ☐ Bake until a cake tester inserted in the center comes out clean, 17 to 20 minutes.
- ☐ Cool and decorate with Old Fashioned Frosting.
- ☐ Cream softened butter and add 4 cups sugar, milk and vanilla. Beat with paddle attachment until smooth gradually add the rest of sugar to reach frosting consistency*. (See Cook's Note)

Nutrition Facts



Properties

Glycemic Index:17.92, Glycemic Load:19.91, Inflammation Score:-3, Nutrition Score:3.8952173875726%

Nutrients (% of daily need)

Calories: 434.17kcal (21.71%), Fat: 16.82g (25.88%), Saturated Fat: 10.25g (64.09%), Carbohydrates: 69.08g (23.03%), Net Carbohydrates: 68.69g (24.98%), Sugar: 56.64g (62.93%), Cholesterol: 73.32mg (24.44%), Sodium: 206.21mg (8.97%), Alcohol: 0.17g (100%), Alcohol %: 0.19% (100%), Protein: 3.47g (6.95%), Selenium: 9.2µg (13.15%), Vitamin A: 540.53IU (10.81%), Vitamin B2: 0.11mg (6.73%), Phosphorus: 63.28mg (6.33%), Manganese: 0.12mg (6.18%), Calcium: 60.33mg (6.03%), Folate: 19.4µg (4.85%), Vitamin B1: 0.07mg (4.75%), Vitamin E: 0.57mg (3.82%), Iron: 0.62mg (3.46%), Vitamin D: 0.48µg (3.17%), Vitamin B12: 0.19µg (3.14%), Vitamin B5: 0.27mg (2.74%), Vitamin B3: 0.51mg (2.54%), Zinc: 0.32mg (2.11%), Copper: 0.04mg (1.9%), Magnesium: 7.11mg (1.78%), Potassium: 56.96mg (1.63%), Fiber: 0.4g (1.58%), Vitamin B6: 0.03mg (1.52%), Vitamin K: 1.44µg (1.37%)