



Orange Sleepy Poppy Cupcake with Spiked Orange Cream Cheese Frosting

 Vegetarian

READY IN



70 min.

SERVINGS



26

CALORIES



427 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup buttermilk
- ☐ 4 cups confectioners' sugar
- ☐ 1 cup cream cheese softened
- ☐ 3 cups flour all-purpose
- ☐ 1.5 cups granulated sugar
- ☐ 3 tablespoons orange juice fresh

- ☐ 1 tablespoon orange liqueur such as cointreau
- ☐ 2 drops orange oil pure
- ☐ 5 drops orange oil pure
- ☐ 2 orange zest
- ☐ 3 orange zest
- ☐ 6 tablespoons poppy seed filling
- ☐ 0.5 teaspoon salt
- ☐ 2 cups butter unsalted (4 sticks)
- ☐ 21 tablespoons butter unsalted (2 sticks plus 5 tablespoons)
- ☐ 3 teaspoons vanilla bean paste

Equipment

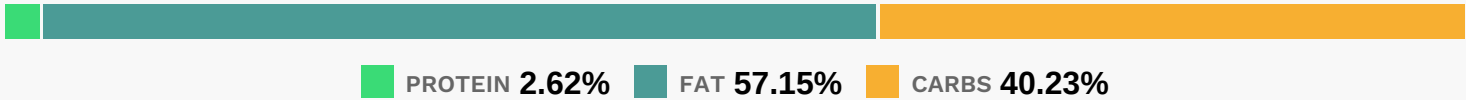
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ For the orange poppy cake batter: Preheat the oven to 350 degrees F. Line cupcake pans with cupcake liners (for a total of 26 cupcakes).
- ☐ In a large bowl, cream together the butter, granulated sugar and poppy seed filling. Stir in the buttermilk. In a separate bowl, combine the flour, baking powder and salt and whisk thoroughly.
- ☐ Add the flour mixture to the butter mixture and incorporate without over-mixing. Stir in the vanilla, orange oil and orange zest.
- ☐ Fill the cupcake liners two-thirds full; bake until an inserted toothpick comes out clean, about 18 minutes. Allow the cupcakes to cool completely before frosting.

- ☐
- For the orange cream cheese frosting: In a large bowl using an electric mixer, beat the butter on medium high until light and fluffy, about 4 minutes.
- ☐
- Add the cream cheese and beat an additional 4 minutes. Turn off the mixer, add the confectioners' sugar one cup at a time and mix until fully incorporated. While on a low speed, mix in the orange juice, orange liqueur, orange oil and orange zest. Beat on high for an additional 2 minutes.
- ☐
- Using a piping bag, pipe the frosting onto the cupcakes.

Nutrition Facts



Properties

Glycemic Index:13.54, Glycemic Load:16.41, Inflammation Score:-5, Nutrition Score:5.2978260724441%

Flavonoids

Hesperetin: 0.23mg, Hesperetin: 0.23mg, Hesperetin: 0.23mg, Hesperetin: 0.23mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg

Nutrients (% of daily need)

Calories: 426.71kcal (21.34%), Fat: 27.54g (42.37%), Saturated Fat: 16.75g (104.67%), Carbohydrates: 43.63g (14.54%), Net Carbohydrates: 42.59g (15.49%), Sugar: 30.94g (34.38%), Cholesterol: 71.18mg (23.73%), Sodium: 114.21mg (4.97%), Alcohol: 0.15g (100%), Alcohol %: 0.2% (100%), Protein: 2.84g (5.68%), Vitamin A: 857.43IU (17.15%), Manganese: 0.24mg (12.08%), Vitamin B1: 0.14mg (9.41%), Selenium: 6.59µg (9.41%), Folate: 31.26µg (7.81%), Calcium: 75.06mg (7.51%), Vitamin B2: 0.12mg (7.03%), Phosphorus: 61.41mg (6.14%), Iron: 0.96mg (5.35%), Vitamin E: 0.8mg (5.32%), Vitamin C: 4.14mg (5.02%), Vitamin B3: 0.92mg (4.62%), Fiber: 1.04g (4.17%), Copper: 0.07mg (3.36%), Vitamin D: 0.49µg (3.28%), Magnesium: 13.03mg (3.26%), Zinc: 0.36mg (2.41%), Vitamin K: 2.26µg (2.15%), Potassium: 64.68mg (1.85%), Vitamin B5: 0.18mg (1.84%), Vitamin B12: 0.09µg (1.49%), Vitamin B6: 0.02mg (1.19%)