



Oreo Funfetti Cupcakes

 Popular

READY IN



45 min.

SERVINGS



24

CALORIES



460 kcal

DESSERT

Ingredients

- ☐ 4 large eggs at room temperature
- ☐ 1.3 cups flour all-purpose
- ☐ 2.5 cups heavy cream
- ☐ 1 cup milk
- ☐ 24 oreo cookies whole
- ☐ 24 oreos for the top of each cupcake
- ☐ 1.5 cups self-rising flour
- ☐ 0.8 cup sprinkles

- ☐ 3.5 tablespoons sugar
- ☐ 1 cup butter unsalted softened (2 sticks)
- ☐ 1 teaspoon vanilla extract

Equipment

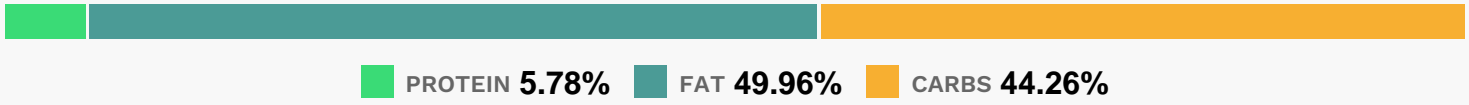
- ☐ food processor
- ☐ bowl
- ☐ oven
- ☐ whisk
- ☐ hand mixer
- ☐ spatula
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Line 2 (1/2 cup-12 capacity) muffin tins with cupcake papers.
- ☐ Place a whole oreo at the bottom of each cupcake.
- ☐ In a small bowl, combine the flours. Set aside.
- ☐ In a large bowl cream the butter and sugar until fluffy. Beat in the eggs and vanilla.
- ☐ Add half of the flour mixture and half of the milk and mix.
- ☐ Add in remaining flour and milk and mix until batter is smooth.
- ☐ Add in sprinkles and crushed oreos and mix into batter. Carefully spoon the batter into the cupcake liners, filling them about 3/4 full.
- ☐ Bake for 20 to 25 minutes, or until tops are golden and a cake tester inserted into the center of the cupcake comes out clean.
- ☐ Cool cupcakes before frosting.
- ☐ While cupcakes cool, make the frosting. While cupcakes are cooling make the frosting. For the frosting, in the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream and sugar. Beat on medium-high speed until the whipped cream holds stiff peaks.

Crush 6 oreo cookies in a food processor (if you don't own one, you should finely crush the oreos into small crumbs or else the cookies will get stuck in the piping bag or piping tip). Gently fold in the cookie crumbs with a spatula. Frost as desired (I used the Wilton 1M tip). Then top each cupcake with an oreo cookie.

Nutrition Facts



Properties

Glycemic Index:10.42, Glycemic Load:8.67, Inflammation Score:-5, Nutrition Score:7.845652177282%

Nutrients (% of daily need)

Calories: 459.58kcal (22.98%), Fat: 25.82g (39.73%), Saturated Fat: 13.36g (83.52%), Carbohydrates: 51.46g (17.15%), Net Carbohydrates: 50.4g (18.33%), Sugar: 27.75g (30.84%), Cholesterol: 81.43mg (27.14%), Sodium: 210.92mg (9.17%), Alcohol: 0.06g (100%), Alcohol %: 0.06% (100%), Protein: 6.72g (13.45%), Selenium: 15.12µg (21.6%), Vitamin B2: 0.27mg (15.99%), Iron: 2.65mg (14.73%), Manganese: 0.28mg (13.81%), Vitamin A: 685.03IU (13.7%), Vitamin B1: 0.18mg (11.7%), Phosphorus: 109.19mg (10.92%), Folate: 43.34µg (10.84%), Calcium: 96.41mg (9.64%), Vitamin B3: 1.47mg (7.36%), Vitamin K: 7.03µg (6.7%), Vitamin E: 0.92mg (6.16%), Vitamin D: 0.82µg (5.45%), Copper: 0.1mg (4.98%), Magnesium: 18.35mg (4.59%), Fiber: 1.06g (4.22%), Vitamin B5: 0.42mg (4.17%), Potassium: 136.56mg (3.9%), Zinc: 0.56mg (3.71%), Vitamin B12: 0.22µg (3.65%), Vitamin B6: 0.05mg (2.35%)