



Out-Of-This World Cajeta-Filled Cupcakes

READY IN



45 min.

SERVINGS



12

CALORIES



450 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 2 large eggs at room temperature
- ☐ 1.5 cups flour for dusting all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 3 cups powdered sugar
- ☐ 0.8 teaspoon salt
- ☐ 1 pinch salt
- ☐ 2 tablespoons cup heavy whipping cream sour as needed
- ☐ 0.5 cup butter unsalted for greasing pan at room temperature

- ☐ 1 cup butter unsalted at room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 1 teaspoons vanilla extract pure
- ☐ 0.5 cup milk whole
- ☐ 0.3 cup cajeta See Cook's Note
- ☐ 0.3 cup cajeta See Cook's Note

Equipment

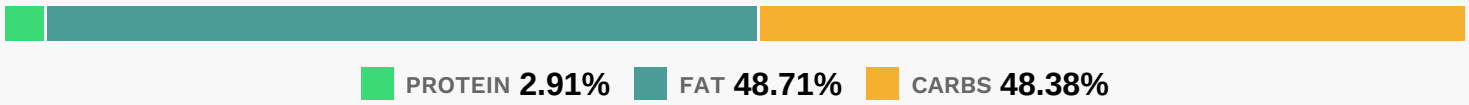
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Watch how to make this recipe.
- ☐ Preheat the oven to 350 degrees F.
- ☐ Butter and flour a 12-cup muffin pan, or use paper liners. In a large bowl, combine the flour baking powder, and 3/4 teaspoon salt.
- ☐ In the bowl of an electric mixer, beat the sugar and butter until light and fluffy. Beat in the eggs, 1 at a time then beat in the vanilla extract. With mixer on low, beat in the flour mixture in 2 parts, alternating with milk.
- ☐ Divide the batter among the prepared muffin cups.
- ☐ Bake until a toothpick inserted in center of a cupcake comes out clean, about 20 minutes.

- ☐
- Let cool in the pan for 5 minutes.
- ☐
- Remove the cupcakes from the pan and transfer to a wire rack to cool completely.
- ☐
- Using a paring knife, cut a 1-inch-deep piece from the top of each cupcake. Save the cut pieces. Fill each hole with 1 teaspoon of cajeta and replace the cut out pieces. Frost the cupcakes with Mexican Vanilla Buttercream Frosting.
- ☐
- Using an electric mixer on low speed, beat the butter and sugar until smooth.
- ☐
- Add the salt, vanilla extract and crema. Increase the speed to high and beat until fluffy, about 3 minutes, adding extra Mexican crema, as needed, to make the frosting spreadable.

Nutrition Facts



Properties

Glycemic Index:22.92, Glycemic Load:17.66, Inflammation Score:-4, Nutrition Score:4.7447826655015%

Nutrients (% of daily need)

Calories: 449.8kcal (22.49%), Fat: 24.72g (38.03%), Saturated Fat: 15.05g (94.06%), Carbohydrates: 55.24g (18.41%), Net Carbohydrates: 54.82g (19.94%), Sugar: 42.56g (47.29%), Cholesterol: 94.55mg (31.52%), Sodium: 231.81mg (10.08%), Alcohol: 0.23g (100%), Alcohol %: 0.27% (100%), Protein: 3.32g (6.63%), Vitamin A: 781.81IU (15.64%), Selenium: 8.59µg (12.27%), Vitamin B1: 0.13mg (8.88%), Vitamin B2: 0.15mg (8.69%), Folate: 33.36µg (8.34%), Phosphorus: 61.45mg (6.14%), Calcium: 60.3mg (6.03%), Manganese: 0.11mg (5.71%), Iron: 0.96mg (5.32%), Vitamin E: 0.76mg (5.07%), Vitamin B3: 0.95mg (4.77%), Vitamin D: 0.7µg (4.69%), Vitamin B12: 0.18µg (2.96%), Vitamin B5: 0.27mg (2.66%), Vitamin K: 2.09µg (1.99%), Zinc: 0.29mg (1.93%), Copper: 0.04mg (1.84%), Fiber: 0.42g (1.69%), Magnesium: 6.44mg (1.61%), Potassium: 52.25mg (1.49%), Vitamin B6: 0.03mg (1.41%)