



## Pecan Pie Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



346 kcal

DESSERT

### Ingredients

- 1.5 teaspoons double-acting baking powder
- 1 cup t brown sugar dark packed
- 0.5 cup butter softened
- 4 tablespoons butter
- 0.5 cup cornstarch
- 1 cup corn syrup dark
- 4 egg yolk
- 2 large eggs
- 0.5 cup milk

- 1 cup pecans toasted
- 14.1 oz pie crust dough refrigerated
- 0.3 teaspoon salt
- 0.5 teaspoon salt
- 0.8 cup sugar
- 1 teaspoon vanilla extract
- 1.5 cups flour all-purpose
- 1 cup whipping cream
- 1 cups frangelico

## Equipment

- frying pan
- sauce pan
- oven
- whisk
- plastic wrap
- hand mixer
- cookie cutter

## Directions

- Preheat oven to 35
- 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.

- Whisk together first 6 ingredients in a heavy saucepan. Bring to a boil over medium heat, whisking constantly. Boil, whisking constantly, 1 minute or until thickened.
- Remove pan from heat; stir in butter and vanilla, whisking until butter melts.
- Place a sheet of plastic wrap directly on surface of mixture (to prevent a film from forming); chill about 3 hours or until thick. Makes 4 cups. Frost each cupcake.
- Unroll piecrust on a flat surface. Using a 1/2-inch cookie cutter, cut out leaves.
- Bake according to package directions. Makes about 48 leaves.
- Top each cupcake with toasted pecans and 1 piecrust leaf.

## Nutrition Facts



**PROTEIN 4.23%**   **FAT 45.97%**   **CARBS 49.8%**

### Properties

Glycemic Index:19.8, Glycemic Load:18.77, Inflammation Score:-3, Nutrition Score:5.3156520957532%

### Flavonoids

Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg, Cyanidin: 0.44mg Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg, Delphinidin: 0.3mg Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg, Catechin: 0.3mg Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg, Epigallocatechin: 0.23mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg, Epigallocatechin 3-gallate: 0.09mg

### Nutrients (% of daily need)

Calories: 346.38kcal (17.32%), Fat: 18.07g (27.8%), Saturated Fat: 8.05g (50.3%), Carbohydrates: 44.06g (14.69%), Net Carbohydrates: 43.01g (15.64%), Sugar: 26.93g (29.92%), Cholesterol: 74.9mg (24.97%), Sodium: 249.73mg (10.86%), Alcohol: 0.06g (100%), Alcohol %: 0.08% (100%), Protein: 3.74g (7.48%), Manganese: 0.34mg (16.9%), Selenium: 7.81µg (11.16%), Vitamin B1: 0.15mg (9.87%), Folate: 33.9µg (8.48%), Vitamin B2: 0.14mg (8.11%), Vitamin A: 398.74IU (7.97%), Phosphorus: 72.15mg (7.22%), Iron: 1.23mg (6.82%), Calcium: 52.95mg (5.3%), Vitamin B3: 0.99mg (4.96%), Copper: 0.09mg (4.68%), Fiber: 1.05g (4.19%), Vitamin B5: 0.36mg (3.58%), Vitamin E: 0.52mg (3.45%), Magnesium: 13.43mg (3.36%), Zinc: 0.5mg (3.34%), Vitamin D: 0.46µg (3.07%), Vitamin B12: 0.15µg (2.52%), Potassium: 88.15mg (2.52%), Vitamin B6: 0.05mg (2.49%), Vitamin K: 2.24µg (2.14%)