



## Pink Champagne Cupcakes

 Popular

READY IN



90 min.

SERVINGS



23

CALORIES



238 kcal

DESSERT

### Ingredients

- 1 box cake mix white
- 1 cup champagne at room temperature
- 0.3 cup vegetable oil
- 3 egg whites whole
- 4 drops purple gel food coloring red
- 0.5 cup butter softened
- 4 cups powdered sugar
- 0.3 cup champagne at room temperature

- 1 teaspoon vanilla
- 4 drops purple gel food coloring red
- 1 serving pink lady apples
- 1 serving edible pearls

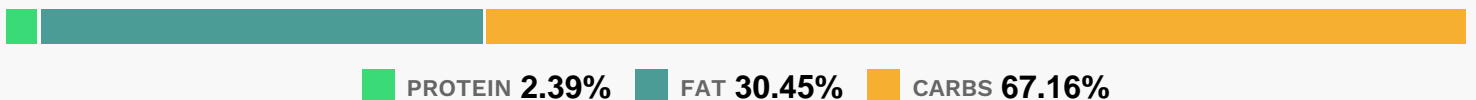
## Equipment

- bowl
- oven
- wire rack
- hand mixer
- toothpicks
- muffin liners

## Directions

- Heat oven to 375°F (350°F for dark or nonstick pans).
- Place paper baking cup in each of 23 regular-size muffin cups.
- In large bowl, beat cake mix, 1 cup champagne, oil, egg whites and food color with electric mixer on medium speed 2 minutes. Divide batter evenly among muffin cups.
- Bake 14 to 19 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
- Remove from pans to cooling rack. Cool completely, about 30 minutes.
- In medium bowl, beat butter and powdered sugar with electric mixer on medium speed until combined.
- Add 1/4 cup champagne, vanilla and food color; beat until frosting is smooth and creamy. Frost cupcakes; sprinkle with garnishes. Store loosely covered at room temperature.

## Nutrition Facts



## Properties

Glycemic Index:3.57, Glycemic Load:0.1, Inflammation Score:-1, Nutrition Score:2.4786956407454%

## Flavonoids

Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg, Cyanidin: 0.04mg Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg, Catechin: 0.04mg Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg, Epigallocatechin: 0.01mg Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg, Epicatechin: 0.2mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg, Quercetin: 0.11mg

## Nutrients (% of daily need)

Calories: 238.44kcal (11.92%), Fat: 8g (12.31%), Saturated Fat: 3.46g (21.61%), Carbohydrates: 39.71g (13.24%), Net Carbohydrates: 39.4g (14.33%), Sugar: 30.35g (33.72%), Cholesterol: 10.61mg (3.54%), Sodium: 195.4mg (8.5%), Alcohol: 0.88g (100%), Alcohol %: 1.57% (100%), Protein: 1.41g (2.82%), Phosphorus: 79.76mg (7.98%), Vitamin K: 6.82µg (6.5%), Calcium: 52.23mg (5.22%), Vitamin B2: 0.07mg (4.34%), Selenium: 2.92µg (4.17%), Folate: 16.25µg (4.06%), Vitamin E: 0.57mg (3.82%), Vitamin B1: 0.05mg (3.31%), Iron: 0.51mg (2.84%), Vitamin B3: 0.56mg (2.79%), Vitamin A: 124.79IU (2.5%), Manganese: 0.05mg (2.43%), Fiber: 0.31g (1.26%), Copper: 0.02mg (1.14%), Magnesium: 4.44mg (1.11%), Potassium: 36.37mg (1.04%)