



## Pink Grapefruit Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



48

CALORIES



131 kcal

DESSERT

### Ingredients

- ☐ 3 teaspoons double-acting baking powder
- ☐ 8 ounce block chilled
- ☐ 4 large eggs
- ☐ 2 cups flour all-purpose
- ☐ 1.3 cups granulated sugar
- ☐ 1 teaspoon 1 teaspoon pink grapefruit zest and 2 teaspoons pink grapefruit juice
- ☐ 4 tablespoons 4 tablespoons pink grapefruit zest
- ☐ 1 cup greek yogurt 2% reduced-fat

- ☐ 4 cups powdered sugar
- ☐ 2 drops food coloring red
- ☐ 0.5 teaspoon salt
- ☐ 0.8 cup butter unsalted
- ☐ 0.1 teaspoon vanilla extract pure
- ☐ 1 teaspoon vanilla extract pure

## Equipment

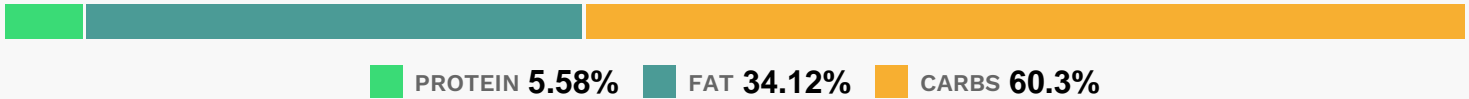
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ ziploc bags
- ☐ spatula

## Directions

- ☐ Preheat oven to 35
- ☐ To make cupcakes, combine flour, baking powder, and salt in a medium bowl.
- ☐ Beat butter and sugar with an electric mixer on medium speed until light and fluffy.
- ☐ Add eggs; mix until smooth.
- ☐ Add half of flour mixture, and combine; repeat with remaining flour mixture.
- ☐ Add yogurt and vanilla; blend at low speed. Blend in zest. Scoop dough into 48 mini baking cups (about 2/ 3 full); bake until tops spring back when touched lightly in center (about 10 minutes).
- ☐ Remove from oven; cool completely.
- ☐ To make frosting, place cream cheese in a medium bowl; beat with an electric mixer on medium speed until smooth and creamy.
- ☐ Add powdered sugar, vanilla, grapefruit zest, and grapefruit juice; beat until smooth.
- ☐ Divide the frosting into 2 bowls.
- ☐ Add food coloring to 1 bowl; mix with a spatula until frosting is light pink. Frost cupcakes according to directions in "Ooh! Easy Frosting Trick" (below).

- ☐
- Ooh! Easy Frosting Trick
- ☐
- To frost minis, place a dollop of frosting on top, and swirl with a spatula like a Mini Offset Stainless-Steel Spatula (\$16; williams-sonoma.com). Put frosting in a piping bag with a large round tip (or use a zip-top plastic bag with a corner cut off), and pipe a large dollop on top of each cupcake. Then use another bag with a smaller tip and a different color frosting to make a "bull's-eye" on top of each dollop.

## Nutrition Facts



## Properties

Glycemic Index:5.5, Glycemic Load:6.89, Inflammation Score:-1, Nutrition Score:1.6782608654188%

## Nutrients (% of daily need)

Calories: 131.41kcal (6.57%), Fat: 5.06g (7.79%), Saturated Fat: 2.97g (18.57%), Carbohydrates: 20.14g (6.71%), Net Carbohydrates: 19.94g (7.25%), Sugar: 15.76g (17.51%), Cholesterol: 28.17mg (9.39%), Sodium: 74.2mg (3.23%), Alcohol: 0.03g (100%), Alcohol %: 0.11% (100%), Protein: 1.86g (3.73%), Selenium: 3.58µg (5.12%), Vitamin B2: 0.06mg (3.55%), Vitamin A: 177.59IU (3.55%), Folate: 12.09µg (3.02%), Calcium: 29.65mg (2.97%), Vitamin B1: 0.04mg (2.94%), Phosphorus: 25.33mg (2.53%), Iron: 0.36mg (2.01%), Manganese: 0.04mg (1.91%), Vitamin B3: 0.32mg (1.59%), Vitamin B5: 0.12mg (1.19%), Vitamin E: 0.17mg (1.14%)