



Pizza cupcakes

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



231 kcal

ANTIPASTI

STARTER

SNACK

APPETIZER

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 1 eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.3 cup milk (optional: additional 2 tbsp milk)
- ☐ 1 cup additional of mozzarella cheese and of pepperonis mini for topping
- ☐ 1 cup pepperonis mini
- ☐ 0.5 teaspoon salt
- ☐ 1 cup mozzarella cheese shredded

- ☐ 0.3 cup vegetable oil
- ☐ 2 tablespoons sugar white

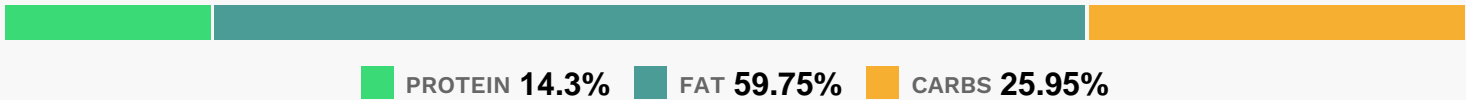
Equipment

- ☐ oven
- ☐ knife
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat oven to 400 degrees F. Line a 12 cupcake pan with liners. (Note: Some commenters have suggested it's better to grease and bake directly in pan because the muffins will stick to the liners. It's less messy with the liners but the exterior of the batter does stick to the liners, so if you don't want that I would suggest baking directly into the muffin pan.)
- ☐ Mix 1 1/2 cups flour, sugar, salt and baking powder.
- ☐ Add in vegetable oil, egg and 1/3 cup milk into flour mixture and stir until batter is smooth. It will be sticky. (
- ☐ Add in another 2 tsbp milk if desired.) Fold/stir in cheese and pepperoni. Fill muffin cups about 2/3 full.
- ☐ Bake for about 18 minutes until muffins turn out golden and knife inserted comes out clean. Right before eating, top muffins with more cheese and about five slices of mini pepperoni and bake for 4–5 minutes at 350F until cheese is melted.
- ☐ Serve immediately.

Nutrition Facts



Properties

Glycemic Index:29.76, Glycemic Load:10.45, Inflammation Score:-2, Nutrition Score:6.4465217486672%

Nutrients (% of daily need)

Calories: 231.23kcal (11.56%), Fat: 15.31g (23.56%), Saturated Fat: 5.31g (33.19%), Carbohydrates: 14.96g (4.99%),
Net Carbohydrates: 14.54g (5.29%), Sugar: 2.57g (2.86%), Cholesterol: 38.33mg (12.78%), Sodium: 441.5mg (19.2%),
Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 8.24g (16.49%), Selenium: 12.47µg (17.81%), Calcium: 148.04mg
(14.8%), Phosphorus: 126.55mg (12.65%), Vitamin K: 12.19µg (11.61%), Vitamin B2: 0.18mg (10.63%), Vitamin B1:
0.16mg (10.6%), Vitamin B12: 0.62µg (10.29%), Manganese: 0.17mg (8.49%), Folate: 32.09µg (8.02%), Vitamin B3:
1.42mg (7.11%), Zinc: 0.96mg (6.4%), Iron: 1.07mg (5.96%), Vitamin E: 0.68mg (4.53%), Vitamin A: 156.97IU (3.14%),
Vitamin B6: 0.06mg (2.91%), Vitamin B5: 0.29mg (2.88%), Magnesium: 10.3mg (2.58%), Vitamin D: 0.34µg (2.3%),
Potassium: 72.13mg (2.06%), Copper: 0.04mg (1.81%), Fiber: 0.42g (1.69%)