



Red Velvet Cupcakes

READY IN



27 min.

SERVINGS



100

CALORIES



15 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon almond extract
- ☐ 0.5 teaspoon baking soda
- ☐ 1 large eggs
- ☐ 1 cup flour all-purpose
- ☐ 0.8 cup granulated sugar
- ☐ 0.5 cup buttermilk low-fat
- ☐ 1 tablespoon food coloring red
- ☐ 0.5 teaspoon salt
- ☐ 1.5 tablespoons cocoa powder unsweetened

- ☐ 0.5 teaspoon vanilla extract
- ☐ 2.5 tablespoons shortening
- ☐ 1 teaspoon vinegar white

Equipment


- ☐ bowl
- ☐ oven
- ☐ knife
- ☐ whisk
- ☐ wire rack
- ☐ blender
- ☐ muffin liners
- ☐ measuring cup

Directions

- ☐ Preheat oven to 35
- ☐ Place 12 paper muffin cup liners in muffin cups. Set aside.
- ☐ Combine granulated sugar and shortening in a bowl; beat with a mixer at medium speed until well blended.
- ☐ Add egg; beat until creamy.
- ☐ Lightly spoon flour into a dry measuring cup; level with a knife.
- ☐ Combine flour, cocoa, baking soda, and salt in a medium bowl.
- ☐ Combine buttermilk and next 4 ingredients in a small bowl.
- ☐ Add flour mixture and buttermilk mixture alternately to sugar mixture, beginning and ending with flour mixture, stirring with a whisk just until smooth. Spoon batter evenly into prepared muffin cups.
- ☐ Bake at 350 for 16 to 18 minutes or until a wooden pick inserted in center of cupcake comes out clean. Cool completely on a wire rack.
- ☐ Spread about 1 1/2 tablespoons Cream Cheese Frosting over tops of cupcakes.

Nutrition Facts



 **PROTEIN 6.63%**  **FAT 24.66%**  **CARBS 68.71%**

Properties

Glycemic Index:1.95, Glycemic Load:1.74, Inflammation Score:-1, Nutrition Score:0.29695651753117%

Flavonoids

Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg, Catechin: 0.05mg Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg, Epicatechin: 0.15mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 14.62kcal (0.73%), Fat: 0.41g (0.63%), Saturated Fat: 0.11g (0.7%), Carbohydrates: 2.56g (0.85%), Net Carbohydrates: 2.49g (0.91%), Sugar: 1.56g (1.74%), Cholesterol: 1.91mg (0.64%), Sodium: 19.66mg (0.85%), Alcohol: 0.01g (100%), Alcohol %: 0.26% (100%), Protein: 0.25g (0.49%)