



Red Velvet Cupcakes with Almond Cream Cheese Frosting

 Vegetarian

READY IN



30 min.

SERVINGS



24

CALORIES



391 kcal

DESSERT

Ingredients

- 1.5 teaspoon almond extract
- 1.3 teaspoons apple cider vinegar
- 1.3 teaspoons baking soda
- 11.5 tablespoons butter at room temperature
- 1.3 cups buttermilk
- 24 ounces cream cheese at room temperature
- 3 eggs

- 3 cups flour all-purpose
- 1.3 teaspoons kosher salt
- 4.5 cups powdered sugar sifted
- 1 fluid ounce food coloring red
- 1.9 cups sugar
- 0.5 cup apple sauce unsweetened
- 0.3 cup cocoa powder unsweetened (recommended: Valrhona)
- 1.3 teaspoons vanilla extract
- 3 teaspoons vanilla extract
- 1 cup vegetable oil

Equipment

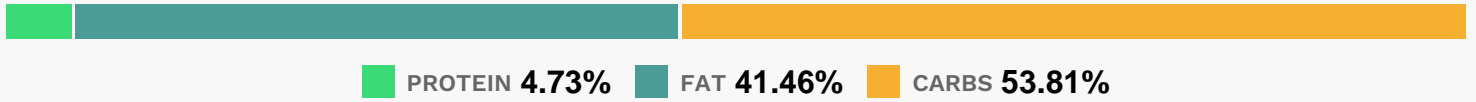
- bowl
- oven
- whisk
- toothpicks
- stand mixer
- muffin liners

Directions

- Watch how to make this recipe.
- Preheat the oven to 350 degrees F. Line 2 muffin pans with 24 cupcake liners.
- Sift together the flour, baking soda, salt, and cocoa powder in a medium bowl.
- In the bowl of a stand mixer with a paddle attachment, mix the vegetable oil, buttermilk, sugar, eggs, food coloring, applesauce, vinegar, and vanilla on medium speed until incorporated, about 2 minutes. Turn the mixer to medium-low speed, and add the dry ingredients a little bit at a time, making sure to scrape down the sides of the bowl if necessary.
- Mix until just combined.
- Fill the cupcake liners 3/4 of the way full, and bake until a toothpick inserted in the center comes out clean, 20 minutes. Cool the cupcakes completely.

- Generously frost the top of each cupcake with the Almond Cream Cheese Frosting.
- In the bowl of a stand mixer with a whisk attachment, whip the butter and cream cheese on high speed until light and fluffy, about 3 minutes. Turn the mixer on medium-low, and slowly add the powdered sugar, vanilla, and almond extract. Once the ingredients are all incorporated, turn the mixer to high, and beat for 1 additional minute.

Nutrition Facts



Properties

Glycemic Index:12.21, Glycemic Load:20.15, Inflammation Score:-4, Nutrition Score:5.3421738949483%

Flavonoids

Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg, Catechin: 0.62mg Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg, Epicatechin: 2.03mg Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg, Quercetin: 0.19mg

Nutrients (% of daily need)

Calories: 390.54kcal (19.53%), Fat: 18.28g (28.12%), Saturated Fat: 9.96g (62.24%), Carbohydrates: 53.38g (17.79%), Net Carbohydrates: 52.57g (19.12%), Sugar: 39.96g (44.4%), Cholesterol: 64.89mg (21.63%), Sodium: 332.51mg (14.46%), Alcohol: 0.33g (100%), Alcohol %: 0.33% (100%), Protein: 4.69g (9.39%), Selenium: 10.33µg (14.75%), Vitamin A: 600.17IU (12%), Vitamin B2: 0.2mg (11.95%), Vitamin B1: 0.14mg (9.31%), Folate: 35µg (8.75%), Phosphorus: 77.24mg (7.72%), Manganese: 0.15mg (7.6%), Iron: 1.02mg (5.66%), Calcium: 50.84mg (5.08%), Vitamin B3: 0.99mg (4.97%), Vitamin K: 4.55µg (4.34%), Vitamin E: 0.63mg (4.22%), Vitamin B5: 0.37mg (3.74%), Copper: 0.07mg (3.67%), Fiber: 0.81g (3.24%), Magnesium: 12.79mg (3.2%), Vitamin B12: 0.18µg (3%), Zinc: 0.44mg (2.96%), Potassium: 99.99mg (2.86%), Vitamin B6: 0.04mg (1.97%), Vitamin D: 0.27µg (1.82%)