



Red Velvet Cupcakes with Marshmallow Buttercream Frosting

READY IN



90 min.

SERVINGS



24

CALORIES



271 kcal

DESSERT

Ingredients

- ☐ 2.3 cups flour all-purpose
- ☐ 0.3 cup cocoa powder unsweetened
- ☐ 1 teaspoon salt
- ☐ 0.5 cup butter softened
- ☐ 1.5 cups granulated sugar
- ☐ 2 eggs
- ☐ 1 oz food coloring red (2 tablespoons)
- ☐ 1.5 teaspoons vanilla

- ☐ 1 cup buttermilk
- ☐ 1 teaspoon baking soda
- ☐ 1 tablespoon vinegar white
- ☐ 7 oz marshmallow creme
- ☐ 1 cup butter softened
- ☐ 2 cups powdered sugar

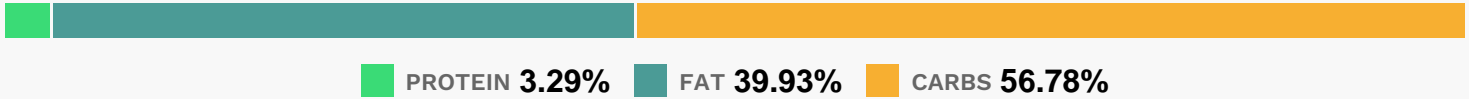
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ aluminum foil
- ☐ microwave
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F. Line 24 regular-size muffin cups with paper baking cups. In small bowl, mix flour, cocoa and salt; set aside. In large bowl, beat 1/2 cup butter and granulated sugar with electric mixer on medium speed until mixed.
- ☐ Add eggs; beat 1 to 2 minutes or until light and fluffy. Stir in food color and vanilla.
- ☐ Beat in flour mixture alternately with buttermilk on low speed just until blended. Beat in baking soda and vinegar until well blended. Fill muffin cups 2/3 full.
- ☐ Bake 20 to 22 minutes or until toothpick inserted in center of cupcake comes out clean.
- ☐ Remove from pan to wire racks. Cool completely, about 30 minutes.
- ☐ Remove lid and foil seal from jar of marshmallow creme. Microwave on High 15 to 20 seconds to soften. In large bowl, beat marshmallow creme and 1 cup butter with electric mixer on medium speed until smooth. Beat in powdered sugar until smooth. Spoon 1 heaping tablespoon frosting onto each cupcake, swirling frosting with back of spoon.

Nutrition Facts



Properties

Glycemic Index:9.42, Glycemic Load:15.35, Inflammation Score:-4, Nutrition Score:3.3491304023596%

Flavonoids

Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg, Catechin: 0.58mg Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg, Epicatechin: 1.76mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 271.48kcal (13.57%), Fat: 12.38g (19.04%), Saturated Fat: 2.76g (17.28%), Carbohydrates: 39.59g (13.2%), Net Carbohydrates: 38.95g (14.16%), Sugar: 27.92g (31.02%), Cholesterol: 14.74mg (4.91%), Sodium: 292.77mg (12.73%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 2.3g (4.59%), Vitamin A: 543.79IU (10.88%), Selenium: 5.74µg (8.19%), Vitamin B1: 0.1mg (6.69%), Vitamin B2: 0.1mg (6.1%), Folate: 24.1µg (6.02%), Manganese: 0.12mg (5.89%), Iron: 0.75mg (4.16%), Phosphorus: 38.3mg (3.83%), Vitamin B3: 0.73mg (3.64%), Vitamin E: 0.49mg (3.29%), Copper: 0.06mg (2.89%), Fiber: 0.65g (2.59%), Magnesium: 8.95mg (2.24%), Calcium: 21.07mg (2.11%), Vitamin B5: 0.16mg (1.6%), Vitamin B12: 0.09µg (1.55%), Zinc: 0.23mg (1.54%), Potassium: 51.53mg (1.47%), Vitamin D: 0.2µg (1.36%)