



## Red, White, and Blue Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



408 kcal

DESSERT

### Ingredients

- ☐ 1.5 tablespoons almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 1.5 cups blueberry jam
- ☐ 0.5 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 1 cups baking mix
- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 2 cups sugar
- ☐ 1 teaspoon vanilla extract
- ☐ 1.5 teaspoons vanilla extract
- ☐ 2.8 cups flour all-purpose
- ☐ 3 tablespoons whipping cream

## Equipment

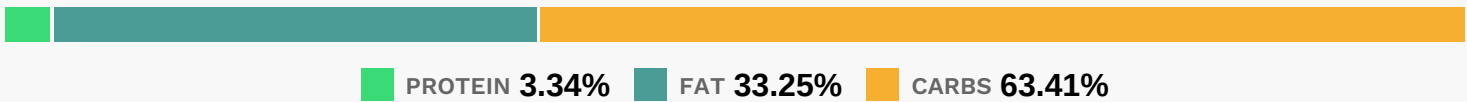
- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

## Directions

- ☐ To prepare White Cake, Preheat oven to 350 degrees. Beat butter and shortening at medium speed with an electric mixer until creamy; gradually add sugar, beating well.
- ☐ Add eggs, 1 at a time, beating until blended after each addition.
- ☐ Combine flour, baking powder, and salt; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in extracts.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling two-thirds full.
- ☐ Bake for 12 to 15 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely.
- ☐ Fill each cupcake with strawberry or blueberry jam. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.

- To prepare Vanilla Frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Make 3 cups. Divide frosting into three bowls. Tinet1 bowl of frosting with desired amount of red food coloring and 1 bowl of frosting with desired amount of blue food coloring.
- Insert a metal tip into a large decorating bag; spoon 1/4 cup each of red, white, and blue frosting into bag. Pipe a generous peak of frosting onto each cupcake. Top each with sprinkles, glitter stars, 1 red candy, and, if desired, 1 star pick.

## Nutrition Facts



## Properties

Glycemic Index:15.55, Glycemic Load:27.7, Inflammation Score:-2, Nutrition Score:4.9530434608459%

## Nutrients (% of daily need)

Calories: 407.92kcal (20.4%), Fat: 15.16g (23.32%), Saturated Fat: 5.67g (35.44%), Carbohydrates: 65.05g (21.68%), Net Carbohydrates: 64.32g (23.39%), Sugar: 46.78g (51.97%), Cholesterol: 44.49mg (14.83%), Sodium: 221.02mg (9.61%), Alcohol: 0.42g (100%), Alcohol %: 0.48% (100%), Protein: 3.42g (6.85%), Selenium: 8.9µg (12.72%), Vitamin B2: 0.18mg (10.42%), Vitamin B1: 0.16mg (10.34%), Folate: 39.43µg (9.86%), Phosphorus: 83.36mg (8.34%), Manganese: 0.13mg (6.52%), Iron: 1.12mg (6.24%), Vitamin B3: 1.1mg (5.52%), Calcium: 54.09mg (5.41%), Vitamin E: 0.79mg (5.24%), Vitamin K: 5.36µg (5.1%), Vitamin A: 207.44IU (4.15%), Vitamin B5: 0.35mg (3.45%), Copper: 0.06mg (3.09%), Fiber: 0.73g (2.9%), Vitamin B12: 0.15µg (2.51%), Vitamin C: 1.9mg (2.3%), Vitamin D: 0.33µg (2.18%), Zinc: 0.3mg (2.02%), Potassium: 70.36mg (2.01%), Magnesium: 7.72mg (1.93%), Vitamin B6: 0.03mg (1.67%)