



## Root Beer Float Cupcakes

 Popular

READY IN



45 min.

SERVINGS



12

CALORIES



421 kcal

DESSERT

### Ingredients

- ☐ 1 Teaspoon apple cider vinegar
- ☐ 0.5 Teaspoon double-acting baking powder
- ☐ 0.8 Teaspoon baking soda
- ☐ 0.3 cup butter softened
- ☐ 0.3 cup canola oil
- ☐ 8 ounce cream cheese softened
- ☐ 1.3 cups flour
- ☐ 4 cups powdered sugar

- ☐ 2 Teaspoons root beer
- ☐ 1 cup root beer (non-diet)
- ☐ 1 pinch salt
- ☐ 0.8 cup sugar
- ☐ 1.5 teaspoon vanilla paste
- ☐ 0.5 Teaspoon vanilla extract

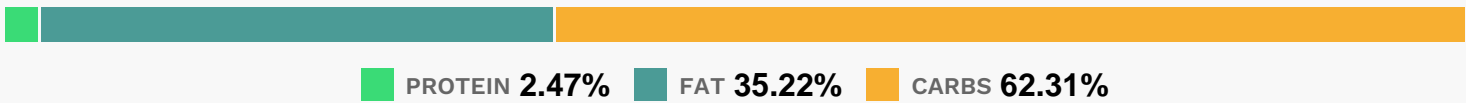
## Equipment

- ☐ oven
- ☐ whisk
- ☐ muffin liners

## Directions

- ☐ Preheat your oven to 350
- ☐ Combine root beer soda and vinegar and let stand for a few minutes.
- ☐ Add in the sugar and oil, whisking until slightly frothy.
- ☐ Mix in your extracts, and slowly add the flour, along with the baking powder, baking soda, and salt. Careful not to over mix. Fill cupcake liners approximately 3/4 full. (At first I thought I had a lot more batter than 12 cupcakes, but then I noticed the batter would settle, so I went back and added a little batter to each liner, which made 12 cupcakes)
- ☐ Bake for about 18 – 22 minutes. Beat cream cheese and butter until well blended.
- ☐ Add powdered sugar and mix until nice a creamy
- ☐ Add vanilla (you could use vanilla extract, I just like the look of the vanilla bean flecks in my frosting)Frost with piping bag and jumbo 3/4" round open tip.

## Nutrition Facts



## Properties

Glycemic Index:29.51, Glycemic Load:16.72, Inflammation Score:-3, Nutrition Score:3.6421739536783%

Nutrients (% of daily need)

Calories: 420.9kcal (21.04%), Fat: 16.74g (25.75%), Saturated Fat: 6.73g (42.05%), Carbohydrates: 66.63g (22.21%), Net Carbohydrates: 66.26g (24.09%), Sugar: 54.92g (61.02%), Cholesterol: 29.26mg (9.75%), Sodium: 182.95mg (7.95%), Alcohol: 0.06g (100%), Alcohol %: 0.06% (100%), Protein: 2.64g (5.27%), Selenium: 6.72µg (9.6%), Vitamin E: 1.37mg (9.13%), Vitamin B1: 0.11mg (7.58%), Vitamin A: 372IU (7.44%), Vitamin B2: 0.12mg (7.28%), Folate: 27.26µg (6.81%), Manganese: 0.1mg (5.15%), Vitamin K: 5.21µg (4.96%), Vitamin B3: 0.84mg (4.2%), Iron: 0.73mg (4.03%), Phosphorus: 40.05mg (4.01%), Calcium: 32.94mg (3.29%), Vitamin B5: 0.17mg (1.74%), Fiber: 0.38g (1.5%), Zinc: 0.22mg (1.44%), Copper: 0.03mg (1.43%), Magnesium: 5.14mg (1.29%), Potassium: 42.78mg (1.22%)