



Rum and Cola Cupcakes

READY IN



80 min.

SERVINGS



24

CALORIES



214 kcal

DESSERT

Ingredients

- ☐ 1 box duncan hines devil's food cake
- ☐ 3 eggs
- ☐ 0.5 cup vegetable oil
- ☐ 0.8 cup coca-cola
- ☐ 0.5 cup butter softened
- ☐ 4 cups powdered sugar
- ☐ 0.3 cup rum
- ☐ 1 teaspoon vanilla

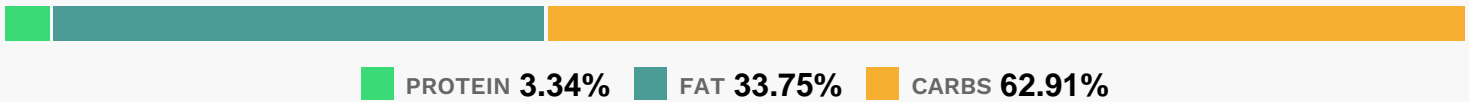
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F.
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally, until well blended. Divide batter evenly among muffin cups.
- ☐ Bake about 20 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely, about 30 minutes.
- ☐ In medium bowl, beat butter and powdered sugar with electric mixer on medium-low speed until combined. Increase speed to medium; gradually beat in rum and vanilla until fluffy. Pipe or spread frosting on cupcakes.

Nutrition Facts



Properties

Glycemic Index:5.33, Glycemic Load:0.45, Inflammation Score:-1, Nutrition Score:2.4647826163665%

Nutrients (% of daily need)

Calories: 213.63kcal (10.68%), Fat: 8.08g (12.43%), Saturated Fat: 3.33g (20.81%), Carbohydrates: 33.87g (11.29%), Net Carbohydrates: 33.44g (12.16%), Sugar: 27.16g (30.18%), Cholesterol: 30.63mg (10.21%), Sodium: 187.45mg (8.15%), Alcohol: 0.89g (100%), Alcohol %: 1.8% (100%), Protein: 1.8g (3.6%), Phosphorus: 61.47mg (6.15%), Selenium:

4.1µg (5.85%), Iron: 0.93mg (5.16%), Copper: 0.08mg (3.9%), Vitamin B2: 0.06mg (3.51%), Folate: 13.89µg (3.47%), Calcium: 31.58mg (3.16%), Vitamin A: 148.42IU (2.97%), Vitamin E: 0.44mg (2.94%), Vitamin K: 2.7µg (2.57%), Magnesium: 9.23mg (2.31%), Vitamin B1: 0.03mg (2.21%), Manganese: 0.04mg (2.17%), Potassium: 68.97mg (1.97%), Fiber: 0.43g (1.73%), Zinc: 0.22mg (1.49%), Vitamin B3: 0.3mg (1.48%), Vitamin B5: 0.11mg (1.14%)