



## Sauvignon Blanc Wine Cupcakes

 Popular

READY IN



60 min.

SERVINGS



24

CALORIES



287 kcal

DESSERT

### Ingredients

- ☐ 0.3 cup butter softened
- ☐ 24 servings edible gold dust yellow
- ☐ 3 eggs
- ☐ 1 teaspoon lemon zest grated
- ☐ 2 teaspoons lemon zest grated
- ☐ 6 cups powdered sugar
- ☐ 0.1 teaspoon salt
- ☐ 0.3 cup sauvignon blanc white wine

- ☐ 0.5 cup sauvignon blanc white wine
- ☐ 24 servings sugar yellow
- ☐ 0.5 cup vegetable oil
- ☐ 0.5 cup water
- ☐ 1 box cake mix yellow

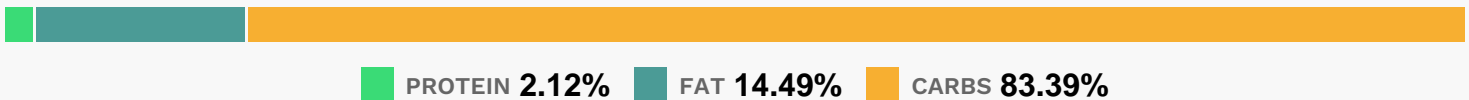
## Equipment

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

## Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. Make cake batter as directed on box, using cake mix, water, 1/2 cup wine, oil, eggs and 2 teaspoons lemon peel. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 20 to 22 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes; remove from pans to cooling rack. Cool completely, about 30 minutes.
- ☐ In large bowl, beat powdered sugar, butter and salt with electric mixer on low speed until blended. Beat in 1/3 cup wine and 1 teaspoon lemon peel. If frosting is too thick, beat in more wine a few drops at a time. Frost cupcakes.
- ☐ Sprinkle with yellow sugar and pearls.

## Nutrition Facts



## Properties

Glycemic Index:5, Glycemic Load:8.38, Inflammation Score:-1, Nutrition Score:2.3682608759922%

Nutrients (% of daily need)

Calories: 287.43kcal (14.37%), Fat: 4.63g (7.12%), Saturated Fat: 2.28g (14.25%), Carbohydrates: 59.89g (19.96%),  
Net Carbohydrates: 59.61g (21.68%), Sugar: 50.67g (56.3%), Cholesterol: 27.24mg (9.08%), Sodium: 198mg (8.61%),  
Alcohol: 0.86g (100%), Alcohol %: 1.2% (100%), Protein: 1.53g (3.05%), Phosphorus: 78.46mg (7.85%), Calcium:  
50.2mg (5.02%), Vitamin B2: 0.08mg (4.95%), Folate: 17.36µg (4.34%), Selenium: 2.62µg (3.74%), Vitamin B1:  
0.05mg (3.48%), Iron: 0.57mg (3.17%), Vitamin E: 0.4mg (2.69%), Vitamin B3: 0.51mg (2.53%), Vitamin K: 2.53µg  
(2.41%), Manganese: 0.04mg (2.22%), Vitamin A: 108.61IU (2.17%), Vitamin B5: 0.17mg (1.67%), Vitamin B6: 0.03mg  
(1.32%), Vitamin B12: 0.08µg (1.26%), Copper: 0.02mg (1.17%), Fiber: 0.28g (1.14%)