



Snow White Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



494 kcal

DESSERT

Ingredients

- 1.5 teaspoon almond extract
- 2 teaspoons double-acting baking powder
- 0.5 cup butter softened
- 1 cup buttermilk
- 8 oz cream cheese softened
- 24 servings edible gold dust
- 4 large eggs
- 1 cups baking mix
- 2 teaspoons peppermint extract

- 32 oz powdered sugar
- 0.3 teaspoon salt
- 0.5 teaspoons salt
- 1 cup shortening
- 2 cups sugar
- 24 servings sugar
- 1.5 teaspoon vanilla extract
- 2.8 cups flour all-purpose

Equipment

- 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.
- To prepare frosting, beat cream cheese, butter, and peppermint extract at medium speed with an electric mixer until creamy. Gradually add powdered sugar and salt, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Makes 6 cups.
- 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 or frosting. 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.

Frost each cupcake.

Nutrition Facts

PROTEIN 3.09% **FAT 31.84%** **CARBS 65.07%**

Properties

Glycemic Index:17.3, Glycemic Load:28.3, Inflammation Score:-2, Nutrition Score:4.9339130192023%

Nutrients (% of daily need)

Calories: 494.13kcal (24.71%), Fat: 17.75g (27.31%), Saturated Fat: 7.15g (44.67%), Carbohydrates: 81.64g (27.21%), Net Carbohydrates: 81.15g (29.51%), Sugar: 67.18g (74.65%), Cholesterol: 51.91mg (17.3%), Sodium: 255.96mg (11.13%), Alcohol: 0.29g (100%), Alcohol %: 0.28% (100%), Protein: 3.87g (7.74%), Selenium: 9.42µg (13.45%), Vitamin B2: 0.18mg (10.86%), Vitamin B1: 0.15mg (10.23%), Folate: 37.87µg (9.47%), Phosphorus: 88.32mg (8.83%), Manganese: 0.12mg (6.16%), Vitamin A: 306.79IU (6.14%), Calcium: 58.04mg (5.8%), Iron: 1.04mg (5.8%), Vitamin B3: 1.1mg (5.51%), Vitamin E: 0.82mg (5.49%), Vitamin K: 5.5µg (5.23%), Vitamin B5: 0.39mg (3.9%), Vitamin B12: 0.17µg (2.81%), Zinc: 0.34mg (2.23%), Copper: 0.04mg (2.19%), Vitamin D: 0.3µg (1.98%), Fiber: 0.49g (1.97%), Magnesium: 7.54mg (1.88%), Potassium: 64.73mg (1.85%), Vitamin B6: 0.03mg (1.68%)