



Spice Cupcakes with Whipped Cream Cheese Frosting

READY IN



10 min.

SERVINGS



24

CALORIES



257 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoons double-acting baking powder
- ☐ 0.8 teaspoons baking soda
- ☐ 0.5 cup brown sugar
- ☐ 1 cup buttermilk sour divided (use)
- ☐ 9 ounces cake flour
- ☐ 0.8 teaspoon cinnamon
- ☐ 2 cups confectioners' sugar
- ☐ 8 oz cream cheese room temperature

- ☐ 2 large eggs
- ☐ 1 cup granulated sugar
- ☐ 0.8 teaspoon ground cloves
- ☐ 0.5 cup heavy cream cold
- ☐ 1 teaspoon juice of lemon fresh
- ☐ 1 teaspoon salt
- ☐ 2 oz butter unsalted salted softened
- ☐ 12 tablespoons butter unsalted softened
- ☐ 1 teaspoon vanilla
- ☐ 1 teaspoon vanilla extract

Equipment

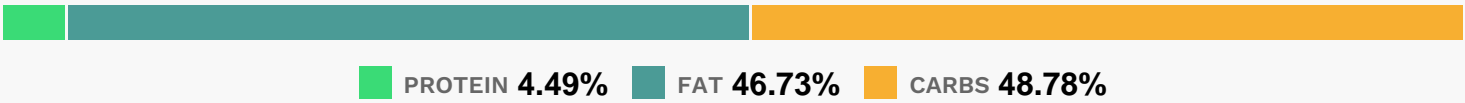
- ☐ bowl
- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ stand mixer
- ☐ muffin liners

Directions

- ☐ Preheat oven to 350 degrees F. Line 24 cupcake cups with paper liners. In a small bowl, mix together eggs, 1/3 cup of buttermilk and vanilla. In the bowl of a stand mixer or large mixing bowl, mix together the cake flour, baking powder, baking soda, salt, cinnamon and cloves.
- ☐ Mix well, then stir in both sugars.
- ☐ Add the softened butter and mix on low speed until its mashed into the dry mixture, then add the remaining 2/3 of buttermilk and beat until smooth. With mixer on medium, add the egg mixture in three parts, being careful not to beat in a lot of extra air and scraping the side of the bowl after every addition. Divide the batter among the cupcake liners.
- ☐ Bake for 18–22 minutes or until tops are brown. Frosting: In a mixing bowl, beat the whipping cream until stiff peaks form and set aside. In a second bowl, beat the cream cheese, butter,

confectioners sugar, vanilla and lemon juice until creamy. Stir the whipped cream into the cream cheese mixture. Frost the cupcakes.

Nutrition Facts



Properties

Glycemic Index:12.17, Glycemic Load:11.17, Inflammation Score:-3, Nutrition Score:2.91826090411%

Flavonoids

Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg, Eriodictyol: 0.01mg Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg, Hesperetin: 0.03mg

Nutrients (% of daily need)

Calories: 257.46kcal (12.87%), Fat: 13.57g (20.88%), Saturated Fat: 8.21g (51.3%), Carbohydrates: 31.89g (10.63%), Net Carbohydrates: 31.58g (11.48%), Sugar: 23.63g (26.26%), Cholesterol: 51.88mg (17.29%), Sodium: 208.04mg (9.05%), Alcohol: 0.11g (100%), Alcohol %: 0.2% (100%), Protein: 2.93g (5.87%), Selenium: 7.1µg (10.14%), Vitamin A: 473.28IU (9.47%), Manganese: 0.14mg (7.02%), Calcium: 49.92mg (4.99%), Phosphorus: 48.1mg (4.81%), Vitamin B2: 0.08mg (4.76%), Vitamin E: 0.44mg (2.96%), Vitamin D: 0.43µg (2.89%), Vitamin B5: 0.23mg (2.32%), Vitamin B12: 0.13µg (2.13%), Folate: 7.4µg (1.85%), Zinc: 0.26mg (1.71%), Potassium: 57.46mg (1.64%), Copper: 0.03mg (1.64%), Magnesium: 6.28mg (1.57%), Iron: 0.27mg (1.52%), Vitamin B1: 0.02mg (1.25%), Fiber: 0.31g (1.24%), Vitamin B6: 0.02mg (1.22%), Vitamin K: 1.2µg (1.14%)