



Strawberry Cupcakes

READY IN



85 min.

SERVINGS



24

CALORIES



314 kcal

DESSERT

Ingredients

- ☐ 1 teaspoon double-acting baking powder
- ☐ 2 cups cake flour
- ☐ 4 cups confectioners' sugar
- ☐ 8 ounces cream cheese
- ☐ 8 ounces strawberry cream cheese
- ☐ 0.3 cup rum dark
- ☐ 1 tablespoon rum dark
- ☐ 2 tablespoons rum dark
- ☐ 2 large eggs

- ☐ 0.3 cup granulated sugar
- ☐ 1 cup granulated sugar
- ☐ 0.5 cup milk
- ☐ 2 sticks butter salted
- ☐ 0.5 cup strawberries sweetened frozen thawed for recipe purchased , but
- ☐ 10 strawberries
- ☐ 1 teaspoon strawberry extract
- ☐ 0.5 cup strawberry gelatin
- ☐ 2 teaspoons vanilla extract pure

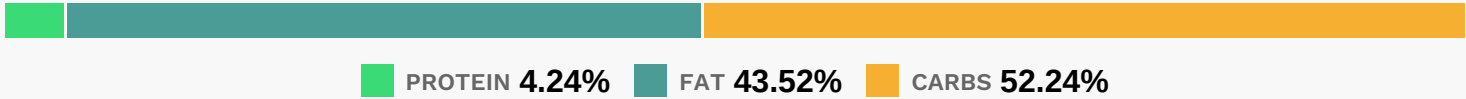
Equipment

- ☐ bowl
- ☐ sauce pan
- ☐ oven

Directions

- ☐ For the cupcakes: Preheat the oven to 325 degrees F. Line muffin pans with paper liners.
- ☐ In a medium bowl, cream together the granulated sugar, gelatin, butter and cream cheese. Beat in the eggs, one at a time, then stir in the vanilla and rum.
- ☐ Combine the flour and baking powder, add to the creamed mixture and mix well. Stir in the milk and strawberries until the batter is smooth.
- ☐ Bake for 20 to 25 minutes. The cupcakes are done when they spring back to the touch.
- ☐ Let cool.
- ☐ For the strawberry frosting: In a medium bowl, cream together butter and cream cheese.
- ☐ Add the confectioners' sugar, rum and strawberry extract.
- ☐ Cut the strawberries into small pieces and place into a medium saucepan.
- ☐ Add the sugar and bring to a light boil. Once the filling begins to boil, turn off the heat, add the rum and let sit for 10 minutes to cool.
- ☐ To assemble: Core out the center of the cupcakes and fill with strawberry filling. Then cover the tops of the cupcakes with the strawberry frosting.

Nutrition Facts



Properties

Glycemic Index:25.26, Glycemic Load:12.77, Inflammation Score:-3, Nutrition Score:3.2073912983355%

Flavonoids

Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg, Cyanidin: 0.14mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.04mg, Pelargonidin: 2.04mg, Pelargonidin: 2.04mg, Pelargonidin: 2.04mg Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg, Catechin: 0.26mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

Nutrients (% of daily need)

Calories: 313.63kcal (15.68%), Fat: 14.93g (22.97%), Saturated Fat: 8.91g (55.68%), Carbohydrates: 40.32g (13.44%), Net Carbohydrates: 39.91g (14.51%), Sugar: 31.78g (35.32%), Cholesterol: 55.44mg (18.48%), Sodium: 148.32mg (6.45%), Alcohol: 1.58g (100%), Alcohol %: 2.17% (100%), Protein: 3.27g (6.54%), Selenium: 7.48µg (10.68%), Vitamin A: 521.07IU (10.42%), Manganese: 0.12mg (6.02%), Vitamin C: 4.82mg (5.85%), Phosphorus: 52.4mg (5.24%), Vitamin B2: 0.09mg (5.13%), Calcium: 42.2mg (4.22%), Vitamin E: 0.49mg (3.29%), Vitamin B5: 0.26mg (2.57%), Folate: 9.36µg (2.34%), Vitamin B12: 0.12µg (2.04%), Zinc: 0.28mg (1.89%), Potassium: 64.81mg (1.85%), Magnesium: 6.76mg (1.69%), Fiber: 0.41g (1.66%), Copper: 0.03mg (1.66%), Iron: 0.26mg (1.45%), Vitamin B6: 0.03mg (1.44%), Vitamin B1: 0.02mg (1.33%), Vitamin K: 1.3µg (1.23%)