



 **78%**  
HEALTH SCORE

## Strawberry-Rose Cupcakes

 Vegetarian  Very Healthy

READY IN



90 min.

SERVINGS



1

CALORIES



4896 kcal

DESSERT

### Ingredients

- 0.8 teaspoon double-acting baking powder
- 0.3 teaspoon baking soda
- 1 cup butter at room temperature
- 0.8 cup buttermilk
- 3 large eggs
- 2.5 cups flour
- 2.5 cups rose petals (organically grown)
- 1.5 tsp rosewater

- 0.3 teaspoon salt
- 0.3 cup strawberry jam
- 1.3 cups sugar
- 1 teaspoon vanilla extract

## Equipment

- bowl
- oven
- whisk
- toothpicks
- stand mixer
- muffin liners

## Directions

- Preheat oven to 32
- Line 16 muffin cups with liners. Beat butter and sugar with a stand mixer until creamy.
- Add eggs, vanilla, and buttermilk; beat until well blended.
- Whisk together flour, baking powder, baking soda, and salt in a bowl. Gradually beat into butter mixture until well blended.
- Whisk together jam and rose water to taste in a small bowl.
- Spread 2 heaping tbsp. batter in each liner. Top with 1 tsp. jam mixture, then another 2 heaping tbsp. batter, carefully spreading it to cover jam.
- Bake cupcakes until a toothpick inserted toward the edge comes out clean, 25 to 27 minutes.
- Let cool in pans 5 minutes, then transfer to racks to cool completely.
- Spread with frosting and decorate with rose petals.
- \*Find with cocktail or baking supplies.

## Nutrition Facts



## Properties

Glycemic Index:373.09, Glycemic Load:392.86, Inflammation Score:-10, Nutrition Score:79.344348078189%

## Nutrients (% of daily need)

Calories: 4896.22kcal (244.81%), Fat: 209.34g (322.07%), Saturated Fat: 125.29g (783.06%), Carbohydrates: 698.24g (232.75%), Net Carbohydrates: 612.03g (222.56%), Sugar: 323.48g (359.43%), Cholesterol: 1065.85mg (355.28%), Sodium: 3092.66mg (134.46%), Alcohol: 1.38g (100%), Alcohol %: 0.11% (100%), Protein: 64.39g (128.78%), Vitamin C: 1362.52mg (1651.54%), Vitamin A: 20575.11IU (411.5%), Fiber: 86.21g (344.83%), Manganese: 5.49mg (274.27%), Selenium: 164.69µg (235.28%), Vitamin B2: 3.28mg (192.97%), Vitamin B1: 2.68mg (178.56%), Vitamin E: 25.83mg (172.22%), Folate: 680.18µg (170.04%), Iron: 21.61mg (120.06%), Vitamin B3: 23.01mg (115.03%), Calcium: 1131.18mg (113.12%), Phosphorus: 1123.16mg (112.32%), Vitamin K: 100.05µg (95.29%), Magnesium: 334.2mg (83.55%), Vitamin B5: 7.17mg (71.66%), Potassium: 2299.84mg (65.71%), Copper: 1.1mg (54.81%), Vitamin B12: 2.55µg (42.48%), Zinc: 5.9mg (39.36%), Vitamin B6: 0.73mg (36.46%), Vitamin D: 5.34µg (35.6%)