



Tropical Pineapple Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



18

CALORIES



408 kcal

DESSERT

Ingredients

- 1.5 cups flour
- 1.5 teaspoons double-acting baking powder
- 2 tablespoons butter melted
- 2 pounds powdered sugar
- 8 ounce cream cheese softened
- 4 egg yolk
- 1 cup granulated sugar
- 18 maraschino cherries

- 1 quart milk
- 0.5 cup pineapple rings with juice crushed
- 20 ounce pineapple chunks (chunk cut in half) canned
- 18 servings pineapple rings (cut into wedges)
- 0.3 teaspoon salt
- 0.5 teaspoon vanilla
- 1 teaspoon vanilla extract pure

Equipment

- bowl
- oven
- wire rack
- muffin liners

Directions

- For the Cupcakes: Preheat oven to 350 degrees. Line cupcake tin with 18 cupcake liners and set aside. In a medium bowl combine the flour, baking powder and salt. Beat together the butter and sugar until fluffy.
- Add the vanilla and eggs one at a time until well combined.
- Add the flour mixture alternating with the milk.
- Mix until just combined.
- Add 1 teaspoon of batter to the bottom of each cupcake liner.
- Add a cherry. Top with 1 tablespoon of batter. NOTE: This batter is thick. In order to spread the batter easily dip finger tips in water. Then spread.
- Add 4 pieces of pineapple. (that will be originally 2 chunks cut in half) Top with another tablespoon of batter. NOTE: You'll need to use the same spreading method you did for the first layer.
- Bake 20 - 23 minutes. Cool on wire rack in cupcake pans. Frost with pineapple cream cheese frosting when completely cooled. Top with a pineapple wedge (optional). For the Pineapple Cream Cheese Frosting: Cream together the cream cheese and butter until fluffy.

- Add the vanilla and pineapple and mix until well combined.
- Add the confectioners sugar 1 cup at a time. Store frosted goods in the refrigerator.

Nutrition Facts

PROTEIN 4.24% **FAT 18.4%** **CARBS 77.36%**

Properties

Glycemic Index:19.56, Glycemic Load:14.71, Inflammation Score:-3, Nutrition Score:5.6330434782609%

Taste

Sweetness: 100%, Saltiness: 12.87%, Sourness: 17.34%, Bitterness: 10.28%, Savoriness: 7.99%, Fattiness: 14.83%, Spiciness: 0%

Nutrients (% of daily need)

Calories: 408.33kcal (20.42%), Fat: 8.53g (13.12%), Saturated Fat: 4.73g (29.54%), Carbohydrates: 80.68g (26.89%), Net Carbohydrates: 79.75g (29%), Sugar: 70.77g (78.63%), Cholesterol: 65.58mg (21.86%), Sodium: 141.03mg (6.13%), Protein: 4.43g (8.85%), Selenium: 8.4µg (12%), Vitamin B2: 0.19mg (11.44%), Calcium: 112.95mg (11.29%), Vitamin B1: 0.16mg (10.64%), Phosphorus: 103.91mg (10.39%), Vitamin A: 371.95IU (7.44%), Folate: 27.96µg (6.99%), Vitamin B12: 0.39µg (6.54%), Vitamin D: 0.79µg (5.3%), Potassium: 160.75mg (4.59%), Iron: 0.81mg (4.48%), Vitamin B5: 0.44mg (4.38%), Vitamin B6: 0.09mg (4.31%), Vitamin C: 3.53mg (4.28%), Manganese: 0.08mg (4.03%), Magnesium: 15.93mg (3.98%), Vitamin B3: 0.79mg (3.96%), Fiber: 0.93g (3.72%), Copper: 0.07mg (3.64%), Zinc: 0.5mg (3.35%), Vitamin E: 0.29mg (1.93%)