



Under the Big Top Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



436 kcal

DESSERT

Ingredients

- ☐ 1.5 teaspoon almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 24 servings food coloring gel in colors your favorite
- ☐ 1 cups paper baking
- ☐ 16 oz powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 24 servings multicolored confetti sprinkles
- ☐ 2 cups sugar
- ☐ 24 servings sugar circus animals
- ☐ 1 teaspoon clear vanilla extract
- ☐ 1.5 teaspoon vanilla extract
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 3 tablespoons whipping cream

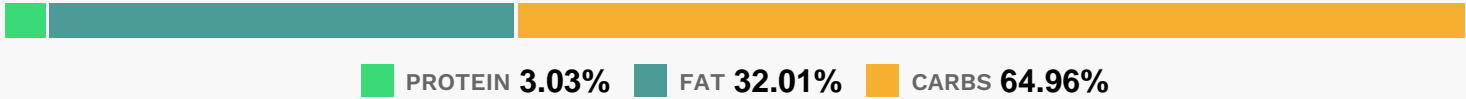
Equipment

- ☐ oven
- ☐ hand mixer

Directions

- ☐ 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. Stir in 1/3 cup multicolored confetti sprinkles.
- ☐ 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 Vanilla Frosting, beat first 4 ingredients at medium speed with an electric mixer until creamy. Gradually add powdered sugar, beating at low speed until blended. Beat at high speed 2 minutes or until creamy. Make 3 cups.
- ☐ Tint Vanilla Frosting with food coloring gels of your choice. Frost each cupcake with tinted frosting.
- ☐ Roll edges of each cupcake in confetti sprinkles, and top each with 1 sugar circus animal.

Nutrition Facts



Properties

Glycemic Index:16.17, Glycemic Load:28.16, Inflammation Score:-2, Nutrition Score:4.5378260780126%

Nutrients (% of daily need)

Calories: 435.73kcal (21.79%), Fat: 15.7g (24.15%), Saturated Fat: 6.15g (38.43%), Carbohydrates: 71.69g (23.9%), Net Carbohydrates: 71.2g (25.89%), Sugar: 57.48g (63.86%), Cholesterol: 44.49mg (14.83%), Sodium: 214.29mg (9.32%), Alcohol: 0.23g (100%), Alcohol %: 0.26% (100%), Protein: 3.34g (6.69%), Selenium: 8.55µg (12.21%), Vitamin B1: 0.15mg (10.11%), Vitamin B2: 0.16mg (9.57%), Folate: 37.09µg (9.27%), Phosphorus: 79.28mg (7.93%), Manganese: 0.12mg (6.05%), Iron: 1.02mg (5.69%), Vitamin B3: 1.09mg (5.47%), Vitamin K: 5.36µg (5.1%), Vitamin E: 0.76mg (5.07%), Calcium: 49.9mg (4.99%), Vitamin A: 207.44IU (4.15%), Vitamin B5: 0.34mg (3.41%), Vitamin B12: 0.15µg (2.51%), Vitamin D: 0.33µg (2.18%), Copper: 0.04mg (2.05%), Fiber: 0.49g (1.97%), Zinc: 0.29mg (1.93%), Magnesium: 6.8mg (1.7%), Potassium: 53.41mg (1.53%), Vitamin B6: 0.03mg (1.45%)