



Vanilla Peppermint Cupcakes

 Popular

READY IN



35 min.

SERVINGS



24

CALORIES



332 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter melted
- ☐ 24 servings candy canes crushed
- ☐ 3 eggs
- ☐ 0.5 cup heavy whipping cream
- ☐ 1 teaspoon peppermint extract
- ☐ 6 cups powdered sugar
- ☐ 1 cup shortening
- ☐ 1 box vanilla cake donut holes french

- ☐ 2 teaspoon vanilla extract
- ☐ 1 cup water

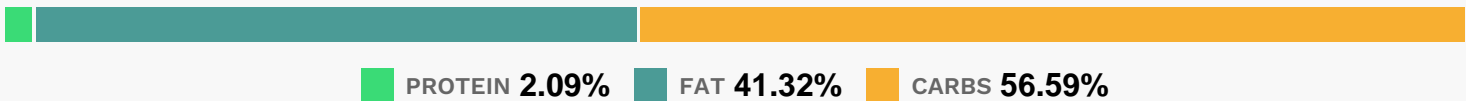
Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Heat oven to 350° and line muffin pan with cupcake liners.In a large bowl, combine cake mix, eggs, butter, water and extract using an electric mixer on low for one minute, then mix on high for one minute.Divide batter evenly into cupcake liners, filling each two thirds full.
- ☐ Bake for 20 minutes and cool completely before frosting.Cream shortening and extracts in mixer for for 5–8 minutes on medium speed.
- ☐ Add powder sugar, one cup at a time. Slowly add in cream to desired consistency. More cream for a creamier frosting and less cream for a more still frosting (I prefer more still when I'm using it to pipe/decorate).
- ☐ Garnish with a sprinkle of crushed candy canes..Cupcakes are best eaten the day they are frosted; keep at room temperature until ready to serve.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-1, Nutrition Score:2.9486956586656%

Nutrients (% of daily need)

Calories: 332.41kcal (16.62%), Fat: 15.49g (23.82%), Saturated Fat: 6.3g (39.37%), Carbohydrates: 47.71g (15.9%), Net Carbohydrates: 47.47g (17.26%), Sugar: 38.64g (42.93%), Cholesterol: 36.23mg (12.08%), Sodium: 190.32mg

(8.27%), Alcohol: 0.17g (100%), Alcohol %: 0.25% (100%), Protein: 1.76g (3.52%), Phosphorus: 87.53mg (8.75%), Vitamin E: 0.92mg (6.16%), Selenium: 3.92µg (5.6%), Calcium: 55.4mg (5.54%), Vitamin K: 5.63µg (5.36%), Vitamin B2: 0.09mg (5.23%), Folate: 18µg (4.5%), Vitamin A: 220.77IU (4.42%), Vitamin B1: 0.05mg (3.46%), Iron: 0.55mg (3.04%), Vitamin B3: 0.53mg (2.63%), Manganese: 0.05mg (2.41%), Vitamin B5: 0.22mg (2.24%), Copper: 0.03mg (1.3%), Zinc: 0.19mg (1.27%), Vitamin D: 0.19µg (1.26%), Vitamin B12: 0.06µg (1.08%)