



## Wedding Cake Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



640 kcal

DESSERT

## Ingredients

- ☐ 1 teaspoon almond extract
- ☐ 1.5 teaspoon almond extract
- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup butter
- ☐ 1 cup buttermilk
- ☐ 4 large eggs
- ☐ 24 servings gum paste roses
- ☐ 24 servings edible pearl candies

- ☐ 1 cups paper baking
- ☐ 32 oz powdered sugar
- ☐ 0.3 teaspoon salt
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 2 cups sugar
- ☐ 24 servings sparkling sugar white
- ☐ 1.5 teaspoon vanilla extract
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 1 cup whipping cream

## Equipment

- ☐ oven
- ☐ hand mixer
- ☐ wooden spoon
- ☐ kitchen scissors

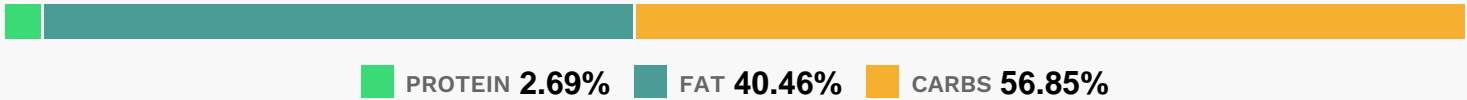
## Directions

- ☐ 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.
- ☐ 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.
- ☐ Prepare 2 recipes of 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. Makes 3 cups.

- ☐
- Fill each cupcake with Wedding Cake Frosting. To fill cupcakes, insert the end of a wooden spoon or dowel into the center of the cupcake to make a hole. Fill a zip-top plastic freezer bag with filling or frosting. Use scissors or kitchen shears to snip about 1/4 inch from one corner of the bag; insert bag into the hole in the cupcake. Squeeze gently until filling comes to the top of each cupcake.
- ☐
- Top each cupcake with sparkling sugar, gum paste roses, and edible pearls.

## Nutrition Facts



## Properties

Glycemic Index:18.26, Glycemic Load:28.16, Inflammation Score:-4, Nutrition Score:5.6321739146243%

## Nutrients (% of daily need)

Calories: 640.22kcal (32.01%), Fat: 29.26g (45.01%), Saturated Fat: 14.55g (90.94%), Carbohydrates: 92.49g (30.83%), Net Carbohydrates: 90.75g (33%), Sugar: 76.48g (84.98%), Cholesterol: 76.16mg (25.39%), Sodium: 300.25mg (13.05%), Alcohol: 0.23g (100%), Alcohol %: 0.19% (100%), Protein: 4.37g (8.74%), Selenium: 9µg (12.85%), Vitamin A: 595.62IU (11.91%), Vitamin B2: 0.18mg (10.86%), Vitamin B1: 0.15mg (10.25%), Folate: 37.7µg (9.42%), Phosphorus: 86.22mg (8.62%), Calcium: 75.07mg (7.51%), Vitamin E: 1.05mg (7.02%), Iron: 1.26mg (6.98%), Fiber: 1.74g (6.97%), Manganese: 0.12mg (6.1%), Vitamin K: 6.28µg (5.98%), Vitamin B3: 1.1mg (5.52%), Vitamin B5: 0.37mg (3.72%), Vitamin D: 0.46µg (3.04%), Vitamin B12: 0.18µg (2.99%), Copper: 0.04mg (2.16%), Zinc: 0.32mg (2.13%), Magnesium: 7.55mg (1.89%), Potassium: 63.7mg (1.82%), Vitamin B6: 0.03mg (1.6%)