



White Chocolate Lemon Cupcakes

READY IN



75 min.

SERVINGS



24

CALORIES



282 kcal

DESSERT

Ingredients

- ☐ 1 box cake mix white
- ☐ 1 tablespoon lemon zest grated
- ☐ 1 tablespoon juice of lemon
- ☐ 1.5 cups peppermint candies white
- ☐ 1.5 cups butter softened
- ☐ 1 cup powdered sugar
- ☐ 1 serving the petals from dandelion flowers fresh

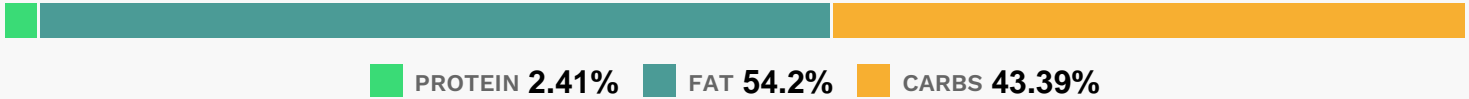
Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ microwave
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or non-stick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ Make and bake cake mix as directed on box for cupcakes, using water, oil and egg whites and adding lemon peel and lemon juice.Cool 10 minutes; remove cupcakes from pans to cooling racks.Cool completely.
- ☐ In small microwavable bowl, microwave baking chips uncovered on High about 1 minute, stirring once, until softened and chips can be stirred smooth; cool. In large bowl, beat butter and powdered sugar with electric mixer on low speed. Gradually add melted chips, beating on high speed until frosting is smooth and spreadable. Frost cupcakes.
- ☐ Garnish with flowers.

Nutrition Facts



Properties

Glycemic Index:2.08, Glycemic Load:0, Inflammation Score:-2, Nutrition Score:2.3313043752442%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg, Hesperetin: 0.09mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg

Nutrients (% of daily need)

Calories: 281.88kcal (14.09%), Fat: 17.42g (26.79%), Saturated Fat: 12.09g (75.59%), Carbohydrates: 31.37g (10.46%), Net Carbohydrates: 31.1g (11.31%), Sugar: 22.39g (24.87%), Cholesterol: 30.5mg (10.17%), Sodium: 249.8mg (10.86%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.75g (3.49%), Phosphorus: 76.11mg (7.61%), Calcium: 73.18mg (7.32%), Vitamin A: 354.71IU (7.09%), Folate: 15.66µg (3.92%), Vitamin E: 0.52mg (3.45%), Vitamin B1:

0.05mg (3.18%), Vitamin B2: 0.05mg (3.11%), Selenium: 2.03µg (2.9%), Vitamin B3: 0.52mg (2.61%), Iron: 0.45mg (2.51%), Manganese: 0.04mg (2.22%), Vitamin K: 1.57µg (1.5%), Fiber: 0.27g (1.07%)