



White Linen Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



391 kcal

DESSERT

Ingredients

- ☐ 2 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 1 cup buttermilk
- ☐ 24 servings chocolate curls white
- ☐ 4 large eggs
- ☐ 12 ounces mascarpone cheese softened
- ☐ 1 cups paper baking
- ☐ 1 cup powdered sugar
- ☐ 0.1 teaspoon salt

- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 2 cups sugar
- ☐ 1 tablespoon vanilla bean paste
- ☐ 1 teaspoon vanilla extract
- ☐ 2.8 cups soft-wheat flour all-purpose
- ☐ 1 cup whipping cream

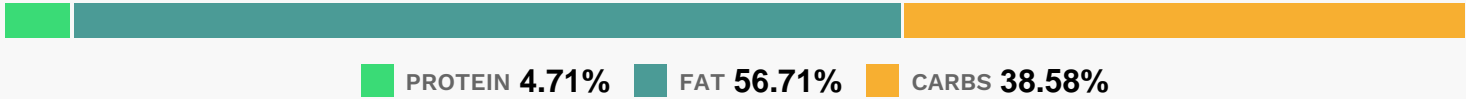
Equipment

- ☐ bowl
- ☐ oven
- ☐ blender
- ☐ hand mixer

Directions

- ☐ To prepare Vanilla Bean Cake, 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 vanilla bean paste.
- ☐ Place paper baking cups in 2 (12-cup) muffin pans, and coat with cooking spray; spoon batter into cups, filling about 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. Makes 24 cupcakes.
- ☐ To prepare frosting, beat cream at high speed with an electric mixer until stiff peaks form. Beat mascarpone, powdered sugar, vanilla, and salt in a large bowl at medium speed with mixer until blended. Gently fold whipped cream into mascarpone mixture until blended. Makes 3 cups. Frost each cupcake. Top each generously with white chocolate curls.

Nutrition Facts



Properties

Glycemic Index:16.17, Glycemic Load:20.19, Inflammation Score:-4, Nutrition Score:5.139999953625%

Nutrients (% of daily need)

Calories: 390.73kcal (19.54%), Fat: 24.74g (38.07%), Saturated Fat: 11.68g (73.01%), Carbohydrates: 37.88g (12.63%), Net Carbohydrates: 37.39g (13.6%), Sugar: 23.94g (26.6%), Cholesterol: 67.96mg (22.65%), Sodium: 224.72mg (9.77%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 4.62g (9.25%), Selenium: 8.68µg (12.4%), Vitamin A: 524.4IU (10.49%), Vitamin B2: 0.18mg (10.31%), Vitamin B1: 0.15mg (10.25%), Folate: 37.49µg (9.37%), Phosphorus: 85.68mg (8.57%), Calcium: 76.72mg (7.67%), Manganese: 0.12mg (5.95%), Iron: 1.02mg (5.67%), Vitamin E: 0.84mg (5.62%), Vitamin B3: 1.1mg (5.52%), Vitamin K: 5.71µg (5.43%), Vitamin B5: 0.37mg (3.67%), Vitamin D: 0.46µg (3.04%), Vitamin B12: 0.17µg (2.82%), Zinc: 0.31mg (2.09%), Copper: 0.04mg (2.01%), Fiber: 0.49g (1.98%), Magnesium: 7.42mg (1.86%), Potassium: 62.65mg (1.79%), Vitamin B6: 0.03mg (1.61%)