



White Sour Cream Wedding Cake Cupcakes

READY IN



35 min.

SERVINGS



30

CALORIES



131 kcal

DESSERT

Ingredients

- ☐ 0.5 teaspoon almond extract
- ☐ 4 large egg whites
- ☐ 4.5 ounces flour all-purpose
- ☐ 1 cup granulated sugar
- ☐ 0.8 teaspoons salt
- ☐ 1 cup cup heavy whipping cream sour room temperature
- ☐ 1 teaspoon vanilla extract
- ☐ 2 tablespoons vegetable oil
- ☐ 1.3 cups water

☐ 18.3 ounces duncan hines classic decadent cake mix white

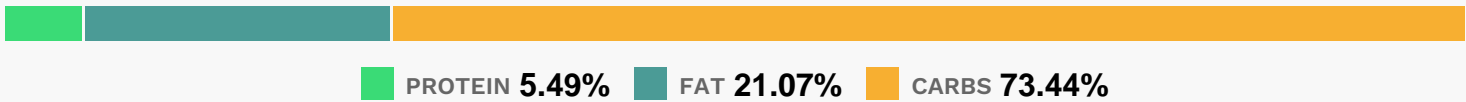
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ blender
- ☐ muffin liners
- ☐ muffin tray

Directions

- ☐ Preheat oven to 325 degrees F. Line muffin tin with 30 paper liners.In a mixing bowl, combine all the dry ingredients and stir well.
- ☐ Add the remaining ingredient and stir to mix, then beat with a mixer for about 2 minutes or until smooth and creamy. Fill the cupcake liners a little more than half full. Drop the pans lightly on the counter to bring air bubbles to the top.
- ☐ Bake on center rack or center rack and lower rack (changing racks halfway through if using two racks) for 22–25 minutes or until cupcakes spring back when lightly touched and are slightly brown around the edges.

Nutrition Facts



Properties

Glycemic Index:4.84, Glycemic Load:7, Inflammation Score:-1, Nutrition Score:2.381739149275%

Nutrients (% of daily need)

Calories: 131.36kcal (6.57%), Fat: 3.1g (4.77%), Saturated Fat: 1.26g (7.85%), Carbohydrates: 24.33g (8.11%), Net Carbohydrates: 24.02g (8.73%), Sugar: 14.24g (15.82%), Cholesterol: 4.52mg (1.51%), Sodium: 188.03mg (8.18%), Alcohol: 0.07g (100%), Alcohol %: 0.17% (100%), Protein: 1.82g (3.63%), Phosphorus: 69.21mg (6.92%), Selenium: 4.13µg (5.9%), Vitamin B2: 0.09mg (5.42%), Folate: 20.49µg (5.12%), Vitamin B1: 0.07mg (4.84%), Calcium: 46.9mg (4.69%), Vitamin B3: 0.68mg (3.38%), Manganese: 0.07mg (3.33%), Iron: 0.55mg (3.04%), Vitamin K: 2.26µg (2.15%), Vitamin E: 0.26mg (1.71%), Copper: 0.02mg (1.24%), Fiber: 0.3g (1.22%), Magnesium: 4.21mg (1.05%), Vitamin B5: 0.1mg (1.04%)