



Winning Oatmeal-Raisin Cupcakes, Orange Cream Cheese Icing

READY IN



84 min.

SERVINGS



36

CALORIES



299 kcal

FROSTING

ICING

Ingredients

- 1.5 teaspoons double-acting baking powder
- 0.5 teaspoon baking soda
- 2.5 cups confectioners' sugar sifted
- 4 ounces cream cheese room temperature
- 4 large eggs
- 2.5 cups flour all-purpose
- 1 cup granulated sugar
- 2 teaspoons ground cinnamon

- 1 cup brown sugar light packed
- 0.7 cup oat bran
- 3.8 cups old-fashioned rolled oats divided
- 2 teaspoons orange zest grated
- 2 teaspoons liqueur orange flavored
- 1.5 cup raisins
- 1 pinch salt
- 1 teaspoon salt
- 1 cup cup heavy whipping cream sour
- 1 cup coconut or sweetened flaked
- 0.5 cup butter unsalted room temperature
- 1.5 cups butter unsalted room temperature
- 2 teaspoons vanilla extract pure

Equipment

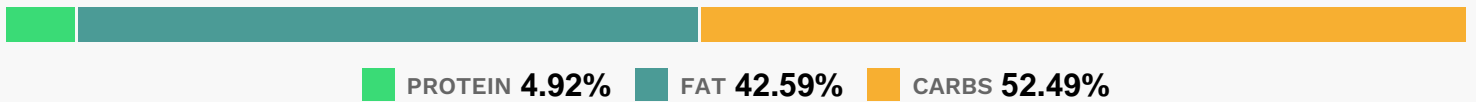
- bowl
- oven
- whisk
- hand mixer
- muffin liners

Directions

- Preheat the oven to 375 degrees F. Line standard cupcake pans with 36 cupcake liners.
- Whisk 2 cups oats with the flour, oat bran, baking soda, baking powder, salt, and cinnamon in a medium bowl. In the bowl of an electric mixer fitted with the paddle attachment, cream the butter and both sugars on medium-high speed until pale and fluffy.
- Add the eggs, 1 at a time, beating until each is smooth, scraping down the sides of the bowl if needed. Beat in the vanilla. Turn the speed to low, add the flour mixture, and beat until combined. Beat in the sour cream. Stir in the raisins by hand.

- Transfer 2 3/4 cups batter to a small bowl, and then stir the coconut and the remaining 1 3/4 cups oats. Divide the plain batter among the cupcake liners, and then top each with 1 tablespoon oat-coconut batter.
- Bake until golden, rotating the pans halfway though, 18 to 20 minutes.
- Transfer the pans to wire racks to cool completely before removing the cupcakes.
- To assemble: Frost the cooled cupcakes with Orange Cream Cheese Icing.
- In the bowl of an electric mixer fitted with the paddle attachment, beat the cream cheese, butter, and salt on medium-high speed until creamy. Turn the speed to low and beat in the confectioners' sugar, 1/2 cup at a time. Increase the speed to medium-high and beat until light and fluffy.
- Add the orange zest and liqueur, beating steadily until mixed. Refrigerate the frosting for 30 to 60 minutes to firm.;

Nutrition Facts



Properties

Glycemic Index:11.73, Glycemic Load:13.87, Inflammation Score:-4, Nutrition Score:6.0026088020076%

Nutrients (% of daily need)

Calories: 298.91kcal (14.95%), Fat: 14.59g (22.44%), Saturated Fat: 8.7g (54.41%), Carbohydrates: 40.44g (13.48%), Net Carbohydrates: 38.29g (13.92%), Sugar: 21.13g (23.48%), Cholesterol: 54.73mg (18.24%), Sodium: 130.85mg (5.69%), Alcohol: 0.19g (100%), Alcohol %: 0.31% (100%), Protein: 3.79g (7.59%), Manganese: 0.56mg (27.87%), Selenium: 9.31µg (13.29%), Vitamin B1: 0.15mg (9.68%), Phosphorus: 93.46mg (9.35%), Fiber: 2.15g (8.58%), Vitamin A: 428.05IU (8.56%), Vitamin B2: 0.12mg (7.23%), Iron: 1.26mg (7.01%), Magnesium: 24.36mg (6.09%), Folate: 23.75µg (5.94%), Copper: 0.09mg (4.6%), Potassium: 143.14mg (4.09%), Calcium: 40.94mg (4.09%), Zinc: 0.59mg (3.94%), Vitamin B3: 0.74mg (3.7%), Vitamin B5: 0.32mg (3.19%), Vitamin E: 0.47mg (3.12%), Vitamin B6: 0.05mg (2.26%), Vitamin D: 0.3µg (2%), Vitamin B12: 0.09µg (1.52%), Vitamin K: 1.36µg (1.3%)