

Yellow Cupcakes

 Vegetarian

READY IN



45 min.

SERVINGS



12

CALORIES



175 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 2 large eggs
- 1.3 cups flour
- 0.1 teaspoon kosher salt
- 0.8 cup sugar
- 7 tablespoons butter unsalted at room temperature
- 1 teaspoon vanilla extract
- 0.7 cup milk whole

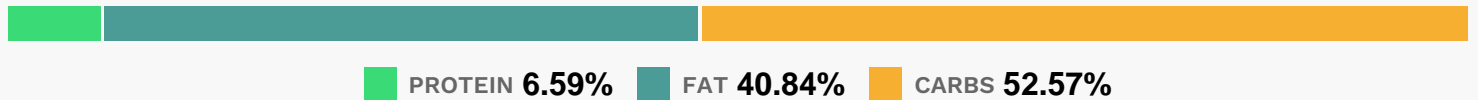
Equipment

- bowl
- oven
- whisk
- wire rack
- blender
- ziploc bags

Directions

- Heat oven to 350 F. In a medium bowl, whisk together the flour, baking powder, and salt; set aside. In the bowl of a mixer fit with a paddle attachment, beat the butter and sugar until light and creamy, about 3 minutes.
- Add the eggs, 1 at a time, stirring after each addition.
- Add the flour mixture in 2 batches, alternating it with the milk and mixing just until incorporated.
- Add the vanilla and combine. Divide the batter among 12 cupcake tins with paper liners.
- Bake until golden, about 20 minutes.
- Let cool in tins for a few minutes, then transfer to a wire rack to cool completely before frosting or decorating. To Freeze: Leave the cupcakes undecorated.
- Place the plain cupcakes in a large resealable plastic bag. Store for up to 3 months. Thaw at room temperature, about 40 minutes.

Nutrition Facts



Properties

Glycemic Index:22.92, Glycemic Load:16.24, Inflammation Score:-2, Nutrition Score:3.4926087182501%

Nutrients (% of daily need)

Calories: 175.26kcal (8.76%), Fat: 8.02g (12.34%), Saturated Fat: 4.73g (29.55%), Carbohydrates: 23.22g (7.74%), Net Carbohydrates: 22.87g (8.32%), Sugar: 13.24g (14.71%), Cholesterol: 50.19mg (16.73%), Sodium: 77.86mg (3.39%), Alcohol: 0.11g (100%), Alcohol %: 0.26% (100%), Protein: 2.91g (5.82%), Selenium: 7.39µg (10.55%), Vitamin B1: 0.11mg (7.57%), Vitamin B2: 0.13mg (7.45%), Folate: 27.99µg (7%), Vitamin A: 271.05IU (5.42%), Phosphorus: 53.54mg (5.35%), Manganese: 0.09mg (4.67%), Calcium: 45.02mg (4.5%), Iron: 0.8mg (4.42%), Vitamin B3: 0.79mg (3.97%), Vitamin D: 0.44µg (2.92%), Vitamin B12: 0.16µg (2.69%), Vitamin B5: 0.24mg (2.44%), Vitamin E: 0.29mg (1.94%), Zinc: 0.26mg (1.76%), Magnesium: 5.79mg (1.45%), Vitamin B6: 0.03mg (1.42%), Fiber: 0.35g (1.41%), Potassium: 48.54mg (1.39%), Copper: 0.03mg (1.37%)