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Mini Cupcakes ♦♦

Delicious mini cupcakes that are perfect for any occasion. These bite-sized treats are sure to satisfy your sweet tooth!

Recipe Type: Standard

Prep Time: 20 mins

Cook Time: 15 mins

Total Time: 35 mins

Recipe Yield: 300 grams

Number of Servings: 10

Serving Size: 30 g

Ingredients

150 g	All-Purpose Flour
150 g	Sugar
150 g	Unsalted Butter
3 pieces	Eggs
120 ml	Milk
1 tsp	vanilla extract

1 tsp baking powder

0.5 tsp salt

Directions

Step 1

Preheating

Preheat the oven to 350°F (175°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Mixing

In a mixing bowl, cream together the butter and sugar until light and fluffy.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

Add the eggs one at a time, beating well after each addition. Stir in the vanilla extract.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Mixing

In a separate bowl, combine the flour, baking powder, and salt. Gradually add the dry ingredients to the wet ingredients, alternating with the milk.

Prep Time: 5 mins

Cook Time: 0 mins

Step 5

Spoon

Spoon the batter into mini cupcake liners, filling each about 2/3 full.

Prep Time: 5 mins

Cook Time: 0 mins

Step 6

Baking

Bake for 10-12 minutes, or until a toothpick inserted into the center comes out clean.

Prep Time: 0 mins

Cook Time: 12 mins

Step 7

Cooling

Allow the cupcakes to cool completely before frosting.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 140 kcal

Fat: 9 g

Protein: 2 g

Carbohydrates: 14 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	2 g	11.76%	11.76%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	14 g	25.45%	28%
Fibers	0 g	0%	0%
Sugars	10 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	3 g	N/A	N/A
Saturated Fat	5 g	22.73%	29.41%
Fat	9 g	32.14%	36%
Cholesterol	45 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	4 iu	0.44%	0.57%
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	2 mcg	83.33%	83.33%
Vitamin E	2 mg	13.33%	13.33%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	100 mg	4.35%	4.35%
Calcium	4 mg	0.4%	0.4%
Iron	2 mg	25%	11.11%
Potassium	2 mg	0.06%	0.08%
Zinc	0 mg	0%	0%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Seasonality

Fall

Course

Desserts

Sauces & Dressings

Cultural

Chinese New Year

Diwali

Hanukkah

Oktoberfest

Passover

Cost

Under \$10

Demographics

Lactation Friendly

Diet

Vegetarian Diet

Vegan Diet

Raw Food Diet

Pescatarian Diet

Ovo-Vegetarian Diet

Lacto-Vegetarian Diet

Lacto-Ovo Vegetarian Diet

Blood Type Diet

Anti-Inflammatory Diet

The Acid Reflux Diet

Meal Type

Brunch

Snack

Supper

Difficulty Level

Medium

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