

Gumbo Mardi Gras Cupcakes Now Exist

Yield: 12 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/seafood-mardi-gras-recipe>

Ingredients:

- 1/2 cup vegetable oil
- 1 cup all-purpose flour
- roux from above
- 3/4 cup sugar
- 3/4 cup all purpose flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1 teaspoon file powder
- 1/4 teaspoon onion powder
- 1 teaspoon paprika ground
- 3/4 teaspoon ground cumin
- 1/4 teaspoon ground cayenne pepper
- 1/2 teaspoon garlic powder
- 2 large eggs
- 3/4 cup chicken broth
- 2 teaspoons tomato paste
- 6 ounces andouille sausage cooked and roughly chopped
- 1/2 cup powdered sugar
- 2 teaspoons chicken broth
- 1/4 teaspoon file powder
- 12 shrimp grilled, optional

Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 32 grams
3. Cholesterol: 55 milligrams
4. Fat: 14 grams

5. Fiber: 1 grams
 6. Protein: 7 grams
 7. SaturatedFat: 2 grams
 8. Sodium: 240 milligrams
 9. Sugar: 18 grams
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