



## Chocolate Orange Cupcakes with Limoncello Frosting

READY IN



110 min.

SERVINGS



24

CALORIES



229 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 0.3 cup candied orange peel diced for garnish finely
- 8 ounces candied orange peel diced
- 1 cup chocolate chips
- 1 teaspoon flour all-purpose
- 1 box chocolate cake mix
- 2 tablespoons limoncello
- 2 tablespoons orange juice

- 1 orange zest
- 2 cups powdered sugar

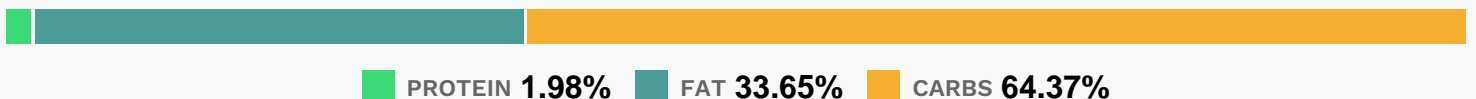
## Equipment

- bowl
- oven
- wire rack
- hand mixer
- spatula
- muffin liners
- muffin tray

## Directions

- Watch how to make this recipe.
- Special equipment: cupcake liners, 2 muffin pans
- To make the cupcakes: mix the chocolate cake mix according to package instructions, substituting orange juice for the water. Toss the chocolate chips with the flour. Fold the chocolate chips and the candied orange peel into the chocolate mixture. Line the muffin pan with the cupcake liners. Fill and bake the cupcakes according to package instructions.
- Let the cupcakes cool for 1 hour on a wire rack before frosting.
- To make the frosting: combine all the ingredients except the candied orange peel in a medium bowl. Using a hand mixer, beat until smooth, about 2 minutes. Using a small spatula, place about 1 tablespoon of frosting on top of each cupcake. Top with a small sprinkle of candied orange peel.

## Nutrition Facts



## Properties

Glycemic Index:7.38, Glycemic Load:0.12, Inflammation Score:-1, Nutrition Score:2.1334782592628%

## Flavonoids

Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg, Hesperetin: 0.17mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg

## **Nutrients (% of daily need)**

Calories: 228.71kcal (11.44%), Fat: 8.8g (13.54%), Saturated Fat: 4.36g (27.25%), Carbohydrates: 37.87g (12.62%), Net Carbohydrates: 37.2g (13.53%), Sugar: 30.44g (33.82%), Cholesterol: 10.17mg (3.39%), Sodium: 189.93mg (8.26%), Alcohol: 0.4g (100%), Alcohol %: 0.92% (100%), Protein: 1.17g (2.33%), Phosphorus: 50.72mg (5.07%), Iron: 0.85mg (4.7%), Copper: 0.08mg (3.85%), Calcium: 36.55mg (3.65%), Selenium: 2.44µg (3.49%), Folate: 12.03µg (3.01%), Manganese: 0.05mg (2.68%), Fiber: 0.67g (2.67%), Potassium: 92.31mg (2.64%), Vitamin A: 125.75IU (2.51%), Magnesium: 9.28mg (2.32%), Vitamin B1: 0.03mg (2.22%), Vitamin E: 0.32mg (2.11%), Vitamin B2: 0.03mg (1.98%), Vitamin C: 1.39mg (1.68%), Vitamin B3: 0.31mg (1.53%), Zinc: 0.16mg (1.05%)