

## **Creamy Dreamy Lemonade Cupcakes**







DESSERT

## **Ingredients**

i.3 cups water
0.5 cup powdered lemonade mix
1 box cake mix yellow
0.5 cup butter softened
3 eggs
8 oz cream cheese softened
0.5 cup butter softened
3 cups powdered sugar

0.5 cup powdered lemonade mix

	3 tablespoons milk
	2 food coloring yellow
Εc	<b>Juipment</b>
	bowl
	oven
	hand mixer
	toothpicks
	muffin liners
Di	rections
	Heat oven to 350°F.
	Place paper baking cup in each of 24 regular-size muffin cups.
	Pour water into large bowl.
	Add 1/2 cup lemonade drink mix; mix well.
	Add remaining cake ingredients; beat with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl as necessary until mixture is smooth. Divide batter evenly among muffin cups, filling each about 2/3 full.
	Bake 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
	Remove from pans to cooling racks; cool completely, about 30 minutes.
	Meanwhile, in medium bowl, beat all frosting ingredients except food color with electric mixer on medium speed until creamy. If necessary, add a little more milk until mixture is spreadable For a yellow frosting, beat in a few drops yellow food color. Refrigerate until ready to frost cupcakes.
	Frost cooled cupcakes. Refrigerator until ready to serve. Store in refrigerator.
	Nutrition Facts
	PROTEIN 3.08% FAT 38.19% CARBS 58.73%

## **Properties**

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

Calories: 281.84kcal (14.09%), Fat: 12.2g (18.77%), Saturated Fat: 7.33g (45.79%), Carbohydrates: 42.21g (14.07%), Net Carbohydrates: 41.91g (15.24%), Sugar: 33.07g (36.74%), Cholesterol: 50.56mg (16.85%), Sodium: 261.38mg (11.36%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 2.21g (4.43%), Phosphorus: 92.31mg (9.23%), Vitamin A: 396.83IU (7.94%), Magnesium: 26.64mg (6.66%), Calcium: 64.61mg (6.46%), Vitamin B2: 0.11mg (6.19%), Selenium: 3.42µg (4.89%), Folate: 18.91µg (4.73%), Vitamin C: 3.62mg (4.39%), Vitamin E: 0.57mg (3.8%), Vitamin B1: 0.06mg (3.8%), Iron: 0.58mg (3.24%), Vitamin B3: 0.53mg (2.65%), Vitamin B5: 0.24mg (2.39%), Manganese: 0.05mg (2.29%), Vitamin B12: 0.12µg (1.96%), Vitamin B6: 0.04mg (1.75%), Vitamin K: 1.51µg (1.44%), Copper: 0.03mg (1.41%), Potassium: 48.92mg (1.4%), Zinc: 0.2mg (1.36%), Fiber: 0.29g (1.18%)