



## Creamy Dreamy Lemonade Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



231 kcal

DESSERT

### Ingredients

- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 3 eggs
- ☐ 0.5 cup powdered lemonade mix
- ☐ 3 tablespoons milk
- ☐ 3 cups powdered sugar
- ☐ 1.3 cups water
- ☐ 1 box cake mix yellow

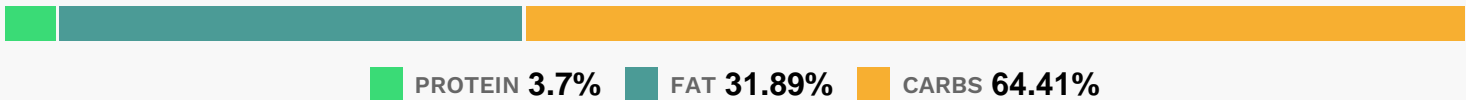
# Equipment

- ☐ bowl
- ☐ oven
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

# Directions

- ☐ Heat oven to 350F.
- ☐ 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



# Properties

Glycemic Index:4.79, Glycemic Load:0.18, Inflammation Score:-2, Nutrition Score:3.0421739246534%

Nutrients (% of daily need)

Calories: 230.76kcal (11.54%), Fat: 8.32g (12.79%), Saturated Fat: 4.9g (30.6%), Carbohydrates: 37.79g (12.6%), Net Carbohydrates: 37.51g (13.64%), Sugar: 28.76g (31.96%), Cholesterol: 40.4mg (13.47%), Sodium: 228.66mg (9.94%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.17g (4.35%), Phosphorus: 90.99mg (9.1%), Calcium: 62.57mg (6.26%), Vitamin B2: 0.1mg (6.1%), Vitamin A: 278.24IU (5.56%), Selenium: 3.35µg (4.78%), Folate: 18.5µg (4.62%), Magnesium: 15.33mg (3.83%), Vitamin B1: 0.06mg (3.74%), Iron: 0.57mg (3.18%), Vitamin E: 0.45mg (3.03%), Vitamin B3: 0.52mg (2.61%), Vitamin B5: 0.23mg (2.32%), Manganese: 0.05mg (2.26%), Vitamin C: 1.81mg (2.2%), Vitamin B12: 0.11µg (1.82%), Vitamin B6: 0.03mg (1.68%), Copper: 0.03mg (1.31%), Zinc: 0.2mg (1.3%), Potassium: 41.11mg (1.17%), Vitamin K: 1.18µg (1.12%), Fiber: 0.28g (1.11%)