



## Green Slime Cupcakes

READY IN



90 min.

SERVINGS



24

CALORIES



223 kcal

DESSERT

### Ingredients

- 0.8 cup butter softened
- 4 oz cream cheese softened (half of 8-oz package)
- 4 drops purple gel food coloring green
- 3 tablespoons juice of lime
- 2 teaspoons lime zest grated
- 16 oz powdered sugar
- 2 teaspoons vanilla
- 1 box cake mix white

## Equipment

- bowl
- oven
- hand mixer
- muffin liners

## Directions

- Heat oven to 350F (325F for dark or nonstick pans).
- Place paper baking cup in each of 24 regular-size muffin cups.
- Make and bake cake mix as directed on box for cupcakes, using water, oil and egg whites and adding lime peel and 1 teaspoon of the vanilla. Cool 10 minutes; remove from pans to cooling racks. Cool completely.
- In large bowl, beat butter and cream cheese with electric mixer on medium speed until well blended. Beat in powdered sugar until smooth.
- Add lime juice, remaining 1 teaspoon vanilla and the food color; beat until frosting is smooth and spreadable. Frost cupcakes.

## Nutrition Facts



## Properties

Glycemic Index:4.54, Glycemic Load:0.08, Inflammation Score:-2, Nutrition Score:2.2126086924387%

## Flavonoids

Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg, Eriodictyol: 0.04mg Hesperetin: 0.24mg, Hesperetin: 0.24mg, Hesperetin: 0.24mg, Hesperetin: 0.24mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

## Nutrients (% of daily need)

Calories: 222.53kcal (11.13%), Fat: 8.18g (12.58%), Saturated Fat: 5.02g (31.38%), Carbohydrates: 36.87g (12.29%), Net Carbohydrates: 36.62g (13.32%), Sugar: 27.81g (30.9%), Cholesterol: 20.02mg (6.67%), Sodium: 210.18mg (9.14%), Alcohol: 0.11g (100%), Alcohol %: 0.27% (100%), Protein: 1.25g (2.5%), Phosphorus: 79.67mg (7.97%), Calcium: 54.01mg (5.4%), Vitamin A: 241.75IU (4.83%), Folate: 15.92µg (3.98%), Vitamin B2: 0.06mg (3.78%),

Selenium: 2.45µg (3.49%), Vitamin B1: 0.05mg (3.25%), Vitamin E: 0.4mg (2.65%), Vitamin B3: 0.53mg (2.63%),  
Iron: 0.44mg (2.45%), Manganese: 0.05mg (2.33%), Vitamin K: 1.19µg (1.13%), Copper: 0.02mg (1.02%), Vitamin B5:  
0.1mg (1.01%)