



Key Lime Cupcakes

 Popular

READY IN



90 min.

SERVINGS



22

CALORIES



291 kcal

DESSERT

Ingredients

- ☐ 1 box lemon cake mix
- ☐ 1 box gelatin mix (4-serving size)
- ☐ 0.7 cup water
- ☐ 0.3 cup juice of lime
- ☐ 0.3 cup vegetable oil
- ☐ 3 eggs
- ☐ 2 purple gel food coloring green
- ☐ 1 cup powdered sugar

- ☐ 2 tablespoons juice of lime
- ☐ 8 oz cream cheese softened
- ☐ 0.3 cup butter softened
- ☐ 1 teaspoon vanilla
- ☐ 3.5 cups powdered sugar
- ☐ 1 serving lime zest grated

Equipment

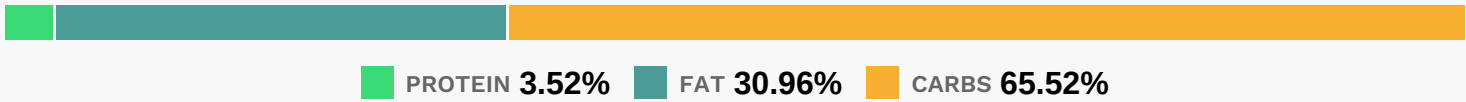
- ☐ bowl
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ skewers
- ☐ muffin liners

Directions

- ☐ Heat oven to 375°F (350°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 22 regular-size muffin cups. In large bowl, beat cupcake ingredients with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups, filling each about two-thirds full.
- ☐ Bake 13 to 18 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.
- ☐ Remove from pans to cooling rack. With toothpick or wooden skewer, pierce tops of cupcakes in several places.
- ☐ In small bowl, mix 1 cup powdered sugar and enough of the 2 to 2 1/2 tablespoons lime juice until glaze is smooth and thin enough to spread. Spoon and spread glaze over warm cupcakes. Cool completely, about 30 minutes.
- ☐ In large bowl, beat cream cheese and butter on medium speed until light and fluffy. On low speed, beat in vanilla and 3 1/2 cups powdered sugar until mixed; beat on medium speed until fluffy. Frost cupcakes as desired.

Garnish with lime peel. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:4.95, Glycemic Load:0.16, Inflammation Score:-2, Nutrition Score:3.4113043676252%

Flavonoids

Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg, Eriodictyol: 0.11mg Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg, Hesperetin: 0.47mg Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg, Naringenin: 0.02mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 290.83kcal (14.54%), Fat: 10.17g (15.64%), Saturated Fat: 4.48g (28.01%), Carbohydrates: 48.42g (16.14%), Net Carbohydrates: 48.12g (17.5%), Sugar: 38.02g (42.25%), Cholesterol: 38.28mg (12.76%), Sodium: 247.53mg (10.76%), Alcohol: 0.06g (100%), Alcohol %: 0.09% (100%), Protein: 2.6g (5.21%), Phosphorus: 102.55mg (10.26%), Vitamin K: 7.2µg (6.86%), Vitamin B2: 0.11mg (6.68%), Calcium: 64.88mg (6.49%), Selenium: 3.87µg (5.53%), Folate: 20.43µg (5.11%), Vitamin A: 237.85IU (4.76%), Vitamin E: 0.71mg (4.73%), Vitamin B1: 0.06mg (4.04%), Iron: 0.63mg (3.51%), Vitamin B3: 0.57mg (2.84%), Manganese: 0.05mg (2.52%), Vitamin B5: 0.25mg (2.46%), Vitamin C: 1.52mg (1.85%), Vitamin B6: 0.04mg (1.81%), Vitamin B12: 0.1µg (1.73%), Copper: 0.03mg (1.6%), Zinc: 0.2mg (1.35%), Fiber: 0.3g (1.21%), Potassium: 40.51mg (1.16%), Magnesium: 4.63mg (1.16%)