



Lime Cupcakes with Strawberry Cream Cheese Frosting

READY IN



155 min.

SERVINGS



24

CALORIES



330 kcal

DESSERT

Ingredients

- ☐ 2.8 cup flour
- ☐ 3 teaspoons double-acting baking powder
- ☐ 0.5 cup butter softened
- ☐ 8 oz cream cheese softened
- ☐ 5 egg whites
- ☐ 1.7 cups granulated sugar
- ☐ 2 tablespoons juice of lime
- ☐ 3 tablespoons lime zest grated

- ☐ 1 cup milk
- ☐ 3.5 cups powdered sugar
- ☐ 0.5 teaspoon salt
- ☐ 1 cup shortening
- ☐ 0.5 cup strawberries mashed drained well
- ☐ 1 slices strawberries shredded
- ☐ 1 teaspoon vanilla

Equipment

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

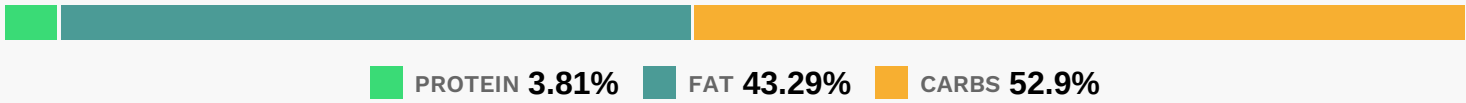
Directions

- ☐ Heat oven to 350F (325F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups. In medium bowl, stir together flour, baking powder and salt; set aside.
- ☐ In large bowl, beat shortening with electric mixer on medium speed 30 seconds. Gradually add granulated sugar, about 1/3 cup at a time, beating after each addition and scraping bowl occasionally. Beat 2 minutes longer.
- ☐ Add egg whites, one at a time, beating well after each addition. Beat in lime peel and vanilla. On low speed, alternately add flour mixture, about 1/3 at a time, with milk, about 1/2 at a time, beating just until blended. Stir in lime juice. Divide batter evenly among muffin cups, fill each about 2/3 full.
- ☐ Bake 20 to 25 minutes or until light golden brown and toothpick inserted in center of cupcake comes out clean. Cool 5 minutes.
- ☐ Remove cupcakes from pans to cooling racks. Cool completely, about 30 minutes.
- ☐ Meanwhile, in large bowl, beat cream cheese and butter until smooth and fluffy. Beat in strawberries until well blended. On low speed, beat in powdered sugar until smooth and

spreadable.

☐ Frost cooled cupcakes. Refrigerate 1 hour. Before serving, garnish each cupcake with strawberry. Store in refrigerator.

Nutrition Facts



Properties

Glycemic Index:17.25, Glycemic Load:18.29, Inflammation Score:-3, Nutrition Score:4.4039130521857%

Flavonoids

Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg, Cyanidin: 0.17mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg, Delphinidin: 0.03mg Pelargonidin: 2.46mg, Pelargonidin: 2.46mg, Pelargonidin: 2.46mg, Pelargonidin: 2.46mg Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg, Catechin: 0.31mg Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg, Epigallocatechin: 0.08mg Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg, Epicatechin: 0.04mg Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg, Epicatechin 3-gallate: 0.01mg Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg, Epigallocatechin 3-gallate: 0.01mg Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.43mg, Hesperetin: 0.43mg Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg, Naringenin: 0.06mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg, Quercetin: 0.12mg

Nutrients (% of daily need)

Calories: 330.07kcal (16.5%), Fat: 16.15g (24.85%), Saturated Fat: 5.05g (31.54%), Carbohydrates: 44.42g (14.81%), Net Carbohydrates: 43.81g (15.93%), Sugar: 32.44g (36.05%), Cholesterol: 10.76mg (3.59%), Sodium: 191.23mg (8.31%), Alcohol: 0.06g (100%), Alcohol %: 0.07% (100%), Protein: 3.19g (6.39%), Selenium: 7.34µg (10.49%), Vitamin B2: 0.14mg (8.49%), Vitamin B1: 0.13mg (8.38%), Vitamin C: 6.43mg (7.8%), Folate: 29.92µg (7.48%), Manganese: 0.14mg (7.01%), Vitamin A: 314.73IU (6.29%), Calcium: 57.51mg (5.75%), Vitamin E: 0.8mg (5.32%), Phosphorus: 51.53mg (5.15%), Vitamin K: 5.05µg (4.81%), Vitamin B3: 0.91mg (4.57%), Iron: 0.81mg (4.47%), Fiber: 0.61g (2.45%), Vitamin B5: 0.24mg (2.44%), Potassium: 73.61mg (2.1%), Magnesium: 7.64mg (1.91%), Copper: 0.03mg (1.59%), Vitamin B12: 0.09µg (1.43%), Zinc: 0.21mg (1.4%), Vitamin B6: 0.02mg (1.21%)