

## Mai Tai Cupcake

READY IN



95 min.

SERVINGS



24

CALORIES



268 kcal

DESSERT

### Ingredients

- 1 box cake mix yellow
- 0.8 cup pineapple juice
- 0.5 cup vegetable oil
- 2 tablespoons orange juice
- 2 tablespoons juice of lime
- 3 eggs
- 2 tablespoons powdered sugar
- 2 tablespoons butter melted
- 2 tablespoons spiced rum

- 2 tablespoons frangelico
- 0.5 cup shortening
- 0.5 cup butter softened
- 1 lb powdered sugar (4 cups)
- 0.1 teaspoon almond extract
- 0.1 teaspoon coconut extract
- 3 teaspoons milk
- 24 maraschino cherries with stems, if desired

## Equipment

- bowl
- oven
- hand mixer
- toothpicks
- aluminum foil
- muffin liners

## Directions

- Heat oven to 350°F (325°F for dark or nonstick pans).
- Place foil or paper baking cup in each of 24 regular-size muffin cups.
- In large bowl, beat all cupcake ingredients with electric mixer on low speed 30 seconds. Beat on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups.
- Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove cupcakes from pans to cooling racks. Cool completely.
- In small bowl, mix glaze ingredients until sugar is dissolved.
- Brush glaze over cupcakes.
- In large bowl, beat shortening and 1/2 cup butter with electric mixer on low speed until smooth. Gradually add 4 cups powdered sugar, 1 cup at a time, beating until combined.
- Add extracts and 2 tablespoons of the milk; beat until blended.

- Add enough of the remaining 1 to 2 tablespoons milk, 1 teaspoon at a time, beating until frosting is light and fluffy.
- Spoon frosting into decorating bag fitted with #1M star tip; pipe frosting in circular pattern on tops of cupcakes.
- Garnish with cherries.

## Nutrition Facts



### Properties

Glycemic Index:10.46, Glycemic Load:0.52, Inflammation Score:-2, Nutrition Score:3.0182608780654%

### Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.28mg, Hesperetin: 0.28mg, Hesperetin: 0.28mg, Hesperetin: 0.28mg Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg, Naringenin: 0.04mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

### Nutrients (% of daily need)

Calories: 267.81kcal (13.39%), Fat: 11.13g (17.12%), Saturated Fat: 4.77g (29.83%), Carbohydrates: 40.66g (13.55%), Net Carbohydrates: 40.22g (14.62%), Sugar: 31.34g (34.82%), Cholesterol: 33.21mg (11.07%), Sodium: 203.75mg (8.86%), Alcohol: 0.43g (100%), Alcohol %: 0.69% (100%), Protein: 1.61g (3.23%), Phosphorus: 80.92mg (8.09%), Calcium: 54.95mg (5.49%), Vitamin B2: 0.08mg (4.93%), Vitamin E: 0.74mg (4.91%), Vitamin K: 5.1µg (4.86%), Folate: 19.29µg (4.82%), Manganese: 0.08mg (4.1%), Vitamin B1: 0.06mg (3.96%), Vitamin A: 184.13IU (3.68%), Selenium: 2.54µg (3.63%), Iron: 0.61mg (3.38%), Vitamin B3: 0.53mg (2.64%), Vitamin C: 1.82mg (2.21%), Vitamin B5: 0.21mg (2.12%), Fiber: 0.44g (1.76%), Vitamin B6: 0.04mg (1.76%), Copper: 0.03mg (1.72%), Vitamin B12: 0.08µg (1.4%), Magnesium: 4.35mg (1.09%), Zinc: 0.16mg (1.08%), Potassium: 35.49mg (1.01%)