



Margarita Cupcakes

 Dairy Free  Popular

READY IN



125 min.

SERVINGS



24

CALORIES



249 kcal

DESSERT

Ingredients

- 3 eggs
- 1 teaspoon purple gel food coloring green
- 24 oz fluffy frosting white
- 24 fruit cocktail
- 1 box lemon cake mix
- 24 lime thin (3 limes)
- 1 box gelatin mix (4-serving size)
- 1 teaspoon orange zest grated

- 0.3 cup sugar white
- 0.5 cup tequila
- 0.5 cup vegetable oil
- 0.5 cup water

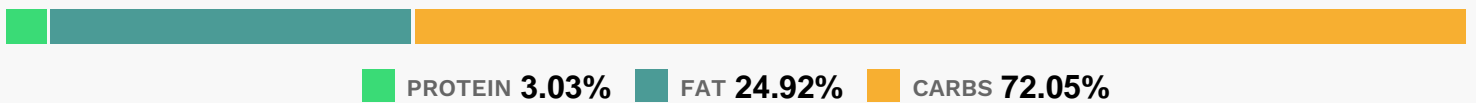
Equipment

- bowl
- oven
- wire rack
- 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 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 22 minutes or until toothpick inserted in center comes out clean. Cool 10 Minutes; remove cupcakes from pans to cooling rack. Cool completely.
- In medium bowl, mix frosting and food color until blended. Frost cupcakes.
- Sprinkle sugar on small plate; roll edges of cupcakes in sugar.
- Cut small slit in lime slices; twist and place on cupcakes. Poke 1 umbrella into each cupcake. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:8.96, Glycemic Load:9.98, Inflammation Score:-1, Nutrition Score:3.1060869279115%

Flavonoids

Hesperetin: 3.01mg, Hesperetin: 3.01mg, Hesperetin: 3.01mg, Hesperetin: 3.01mg Naringenin: 0.24mg, Naringenin: 0.24mg, Naringenin: 0.24mg, Naringenin: 0.24mg Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg, Quercetin: 0.03mg

Nutrients (% of daily need)

Calories: 249.48kcal (12.47%), Fat: 6.64g (10.22%), Saturated Fat: 1.5g (9.4%), Carbohydrates: 43.23g (14.41%), Net Carbohydrates: 42.75g (15.55%), Sugar: 32.62g (36.24%), Cholesterol: 20.46mg (6.82%), Sodium: 233.82mg (10.17%), Alcohol: 1.67g (100%), Alcohol %: 2.53% (100%), Protein: 1.82g (3.64%), Vitamin B2: 0.16mg (9.66%), Phosphorus: 89.35mg (8.94%), Vitamin K: 6.07µg (5.78%), Vitamin E: 0.78mg (5.23%), Calcium: 52.16mg (5.22%), Folate: 20.22µg (5.06%), Vitamin B1: 0.06mg (3.84%), Selenium: 2.65µg (3.78%), Iron: 0.64mg (3.57%), Vitamin B3: 0.58mg (2.92%), Vitamin C: 2.17mg (2.63%), Manganese: 0.05mg (2.3%), Vitamin B5: 0.19mg (1.95%), Fiber: 0.47g (1.89%), Copper: 0.03mg (1.55%), Vitamin B6: 0.03mg (1.48%), Vitamin B12: 0.07µg (1.17%), Zinc: 0.16mg (1.07%), Potassium: 35.95mg (1.03%)