

Mimosa Cupcakes

 Dairy Free

READY IN



120 min.

SERVINGS



24

CALORIES



319 kcal

DESSERT

Ingredients

- ☐ 0.5 cup butter softened
- ☐ 3 egg whites
- ☐ 3 tablespoons ginger ale
- ☐ 3 tablespoons orange juice
- ☐ 24 servings orange zest grated
- ☐ 6 cups powdered sugar
- ☐ 24 servings sugar white
- ☐ 0.3 cup vegetable oil

☐ 1 box cake mix white betty crocker® supermoist®

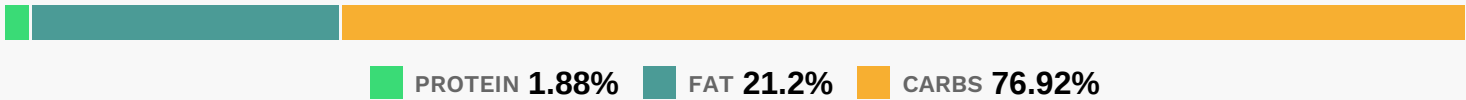
Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin liners

Directions

- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place paper baking cup in each of 24 regular-size muffin cups.
- ☐ In large bowl, beat cupcake ingredients with electric mixer on low speed 30 seconds, then on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).
- ☐ Bake 18 to 23 minutes or until toothpick inserted in center comes out clean. Cool 10 minutes; remove from pan to cooling rack. Cool completely.
- ☐ In large bowl, beat frosting ingredients with electric mixer on medium speed until smooth and creamy. Spoon into decorating bag with large star tip (#5). Pipe onto cupcakes; sprinkle with glitter and orange peel. Store loosely covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:7.71, Glycemic Load:8.59, Inflammation Score:-3, Nutrition Score:3.9804347993239%

Flavonoids

Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg, Hesperetin: 0.25mg Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg, Naringenin: 0.05mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 318.98kcal (15.95%), Fat: 7.7g (11.85%), Saturated Fat: 1.68g (10.47%), Carbohydrates: 62.87g (20.96%), Net Carbohydrates: 61.35g (22.31%), Sugar: 50.75g (56.39%), Cholesterol: 0mg (0%), Sodium: 201.34mg (8.75%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.53g (3.07%), Vitamin C: 17.39mg (21.08%), Phosphorus: 77.13mg (7.71%), Calcium: 68.89mg (6.89%), Fiber: 1.51g (6.05%), Vitamin K: 6.15µg (5.86%), Vitamin B2: 0.08mg (4.96%), Folate: 19.51µg (4.88%), Vitamin A: 223.81IU (4.48%), Selenium: 2.98µg (4.26%), Vitamin B1: 0.06mg (4.25%), Vitamin E: 0.61mg (4.08%), Vitamin B3: 0.64mg (3.18%), Iron: 0.55mg (3.06%), Manganese: 0.05mg (2.34%), Copper: 0.03mg (1.68%), Potassium: 52mg (1.49%), Magnesium: 5.82mg (1.45%), Vitamin B6: 0.03mg (1.43%), Vitamin B5: 0.14mg (1.37%)