



Mini Key Lime Cupcakes

 Popular

READY IN



110 min.

SERVINGS



48

CALORIES



172 kcal

DESSERT

Ingredients

- ☐ 1 box vanilla pudding instant (4-serving size)
- ☐ 1.5 cups whipping cream
- ☐ 0.3 cup juice of lime
- ☐ 4 drops drop natural food coloring green
- ☐ 1.5 cups powdered sugar
- ☐ 48 you will also need: parchment paper
- ☐ 1 box cake mix yellow
- ☐ 12 oz fluffy frosting white

- ☐ 1 tablespoon juice of lime
- ☐ 0.5 teaspoon lime zest grated

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ whisk
- ☐ wire rack
- ☐ toothpicks
- ☐ ziploc bags
- ☐ muffin liners

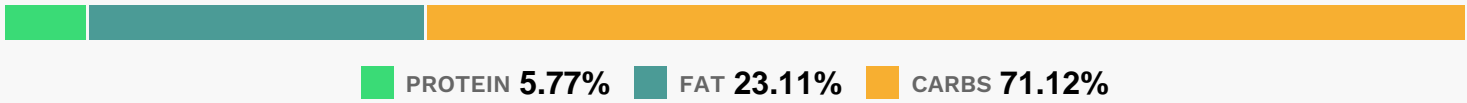
Directions

- ☐ In large bowl, beat pudding mix and whipping cream with whisk 2 minutes.
- ☐ Let stand 3 minutes. Beat in 1/4 cup Key lime juice and the food color; stir in powdered sugar until smooth. Cover and refrigerate.
- ☐ Heat oven to 350°F (325°F for dark or nonstick pans).
- ☐ Place 24 of the paper baking cups in each of 24 regular size muffin cups. Make cake batter as directed on box. Spoon about 1 rounded tablespoonful batter into each muffin cup, using about half of the batter. (Muffin cups will be about one-third full.) Refrigerate remaining batter.
- ☐ Bake 11 to 15 minutes (14 to 20 minutes for dark or nonstick pan) or until toothpick inserted in center comes out clean.
- ☐ Remove from pan to cooling rack. Repeat with remaining baking cups and batter. Cool cupcakes completely, about 15 minutes.
- ☐ Remove paper baking cups from cupcakes. Swirl about 2 teaspoons topping on top of each cupcake.
- ☐ Stir frosting in container 20 times. Gently stir in 1 tablespoon Key lime juice and the lime peel. Spoon frosting into 1-quart resealable food-storage plastic bag.

- ☐
- Cut 1/2-inch opening from bottom corner of bag. Squeeze 1 rounded teaspoonful frosting from bag onto topping.

☐

Nutrition Facts



Properties

Glycemic Index:1.56, Glycemic Load:2.07, Inflammation Score:-2, Nutrition Score:3.2617391347885%

Flavonoids

Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg, Eriodictyol: 0.03mg Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg, Hesperetin: 0.15mg Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg, Naringenin: 0.01mg Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg, Quercetin: 0.01mg

Nutrients (% of daily need)

Calories: 172.41kcal (8.62%), Fat: 4.43g (6.81%), Saturated Fat: 2.15g (13.42%), Carbohydrates: 30.65g (10.22%), Net Carbohydrates: 30.16g (10.97%), Sugar: 14.63g (16.26%), Cholesterol: 10.11mg (3.37%), Sodium: 214.95mg (9.35%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 2.48g (4.97%), Selenium: 5.95µg (8.5%), Vitamin B1: 0.13mg (8.41%), Vitamin B2: 0.13mg (7.84%), Manganese: 0.14mg (7.12%), Vitamin B3: 1.3mg (6.51%), Folate: 24.69µg (6.17%), Phosphorus: 54.63mg (5.46%), Iron: 0.89mg (4.93%), Calcium: 37.14mg (3.71%), Vitamin A: 112.79IU (2.26%), Fiber: 0.49g (1.96%), Copper: 0.04mg (1.88%), Vitamin E: 0.28mg (1.86%), Vitamin K: 1.48µg (1.41%), Magnesium: 5.6mg (1.4%), Zinc: 0.19mg (1.26%)