



Strawberry Margarita Cupcakes

READY IN



85 min.

SERVINGS



23

CALORIES



264 kcal

DESSERT

Ingredients

- 1 box cake mix white
- 0.8 cup strawberries
- 0.5 cup vegetable oil
- 0.3 cup tequila
- 3 eggs whole
- 0.5 cup butter softened
- 0.5 cup shortening
- 4 cups powdered sugar
- 2 tablespoons strawberries

1 slices lime cut in half, if desired

Equipment

bowl

oven

wire rack

hand mixer

toothpicks

muffin liners

Directions

Heat oven to 375°F (350°F for dark or nonstick pans).

Place paper baking cup in each of 23 regular-size muffin cups.

In large bowl, beat all Cupcake ingredients with electric mixer on medium speed 2 minutes, scraping bowl occasionally. Divide batter evenly among muffin cups (about two-thirds full).

Bake 14 to 19 minutes or until toothpick inserted in center comes out clean. Cool in pans 10 minutes.

Remove cupcakes from pans to cooling rack. Cool completely, about 30 minutes.

In large bowl, beat butter and shortening with electric mixer on medium speed until well blended. On low speed, add powdered sugar, 1 cup at a time, beating until smooth and creamy. Beat in 2 tablespoons of the margarita mix. If frosting is too stiff to pipe, add additional margarita mix, 1 teaspoon at a time.

Spoon frosting into decorating bag fitted with medium star tip; pipe decorative swirl on top of each cupcake. When ready to serve, garnish cupcakes with lime slices. Store loosely covered in refrigerator.

Nutrition Facts



PROTEIN 2.64% **FAT 37%** **CARBS 60.36%**

Properties

Glycemic Index:7.7, Glycemic Load:0.14, Inflammation Score:-1, Nutrition Score:3.1013042926788%

Flavonoids

Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg, Cyanidin: 0.1mg Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg, Petunidin: 0.01mg Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg, Delphinidin: 0.02mg Pelargonidin: 1.49mg, Pelargonidin: 1.49mg, Pelargonidin: 1.49mg, Pelargonidin: 1.49mg Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg, Catechin: 0.19mg Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg, Epigallocatechin: 0.05mg Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg, Epicatechin: 0.03mg 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 Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg, Hesperetin: 0.13mg Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg, Naringenin: 0.03mg Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg, Kaempferol: 0.03mg Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg, Quercetin: 0.07mg

Nutrients (% of daily need)

Calories: 264.2kcal (13.21%), Fat: 10.8g (16.62%), Saturated Fat: 4.41g (27.59%), Carbohydrates: 39.65g (13.22%), Net Carbohydrates: 39.27g (14.28%), Sugar: 30.19g (33.55%), Cholesterol: 31.96mg (10.65%), Sodium: 196.34mg (8.54%), Alcohol: 0.87g (100%), Alcohol %: 1.53% (100%), Protein: 1.73g (3.47%), Phosphorus: 89.89mg (8.99%), Selenium: 3.89µg (5.56%), Calcium: 54.94mg (5.49%), Folate: 20.04µg (5.01%), Vitamin K: 5.22µg (4.97%), Vitamin E: 0.74mg (4.93%), Vitamin B2: 0.08mg (4.83%), Vitamin C: 3.61mg (4.37%), Manganese: 0.07mg (3.61%), Vitamin B1: 0.05mg (3.59%), Iron: 0.58mg (3.24%), Vitamin A: 155.18IU (3.1%), Vitamin B3: 0.57mg (2.83%), Vitamin B5: 0.2mg (1.98%), Fiber: 0.38g (1.5%), Copper: 0.03mg (1.37%), Zinc: 0.19mg (1.29%), Magnesium: 4.06mg (1.01%)