



## Strawberry Margarita Cupcakes

 Popular

READY IN



90 min.

SERVINGS



24

CALORIES



263 kcal

DESSERT

### Ingredients

- 0.5 cup butter softened
- 3 egg whites whole
- 12 slices lime cut in half
- 1 lb powdered sugar (4 cups)
- 0.5 cup shortening
- 0.3 cup tequila
- 0.3 cup vegetable oil
- 1 box cake mix white

- 1 cup strawberries
- 2 tablespoons strawberries

## Equipment

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

## Directions

- Heat oven to 350F (325F 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 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 large bowl, beat shortening and butter with electric mixer on low speed until smooth. Gradually add powdered sugar, 1 cup at a time, beating until combined.
- Add 1 tablespoon of the margarita mix; beat until blended.
- Add enough of the remaining 1 to 2 tablespoons margarita mix, 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 lime slices.

## Nutrition Facts



**PROTEIN 2.15%** **FAT 40.99%** **CARBS 56.86%**

## Properties

Glycemic Index:7.38, Glycemic Load:0.25, Inflammation Score:-1, Nutrition Score:2.9926087104756%

## Flavonoids

Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg, Cyanidin: 0.12mg 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: 1.8mg, Pelargonidin: 1.8mg, Pelargonidin: 1.8mg, Pelargonidin: 1.8mg Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg, Catechin: 0.22mg Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg, Epigallocatechin: 0.06mg 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: 1.5mg, Hesperetin: 1.5mg, Hesperetin: 1.5mg, Hesperetin: 1.5mg Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg, Naringenin: 0.14mg Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg, Kaempferol: 0.04mg Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg, Quercetin: 0.09mg

## Nutrients (% of daily need)

Calories: 263.17kcal (13.16%), Fat: 11.96g (18.41%), Saturated Fat: 4.38g (27.39%), Carbohydrates: 37.34g (12.45%), Net Carbohydrates: 36.86g (13.4%), Sugar: 27.99g (31.1%), Cholesterol: 10.17mg (3.39%), Sodium: 186.63mg (8.11%), Alcohol: 0.83g (100%), Alcohol %: 1.52% (100%), Protein: 1.41g (2.82%), Vitamin K: 8.93µg (8.51%), Phosphorus: 76.76mg (7.68%), Vitamin C: 5.27mg (6.39%), Vitamin E: 0.84mg (5.57%), Calcium: 51.12mg (5.11%), Folate: 17.39µg (4.35%), Vitamin B2: 0.07mg (4.16%), Selenium: 2.81µg (4.01%), Manganese: 0.07mg (3.7%), Vitamin B1: 0.05mg (3.39%), Vitamin B3: 0.56mg (2.78%), Iron: 0.49mg (2.73%), Vitamin A: 120.8IU (2.42%), Fiber: 0.48g (1.92%), Copper: 0.03mg (1.3%), Vitamin B5: 0.12mg (1.21%), Potassium: 35.67mg (1.02%), Magnesium: 4.03mg (1.01%)