
Margarita Cupcakes with Lime Buttercream Frosting

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Nettles Island Cooking in Paradise - 2014

LIME FROSTING

1/2 cup butter

4 to 5 cups powdered sugar

1 1/2 teaspoons fresh lime zest

1 teaspoon vanilla extract

3 tablespoons lime juice

1/8 teaspoon salt

1 to 2 tablespoons milk

CUPCAKES

1 box lemon cake mix

4 eggs

1/2 cup oil

1/2 cup water

1/4 cup tequila

Preheat the oven to 350 degrees.

In a bowl, mix the cake mix, eggs, oil, water and tequila. Beat on medium for 2 minutes.

Place cupcake liners in a cupcake tin. Fill the liners 2/3 full.

Bake in the oven according to cake package directions.

Let cool on a wire rack.

Prepare the frosting: In a bowl, mix the butter, lime zest, vanilla extract, lime juice, salt and milk. Add the powdered sugar one cup at a time. Beat until the proper consistency for spreading.

Frost the cupcakes. Garnish with a lime slice.

Dessert

Per Serving (excluding unknown items): 4243 Calories; 230g Fat (49.3% calories from fat); 34g Protein; 496g Carbohydrate; trace Dietary Fiber; 1130mg Cholesterol; 1601mg Sodium. Exchanges: 3 Lean Meat; 1/2 Fruit; 1 Non-Fat Milk; 43 Fat; 32 Other Carbohydrates.