

Non-Alcoholic Margarita Cupcakes

Nothing can shout Purim louder than these!

Cake:

Ingredients:

- 1 package yellow cake mix
- 1 ¹/₄ cup good margarita mix
- 2 Tbsp orange juice
- 3 egg whites
- 2 Tbsp vegetable oil
- 1 Tbsp finely grated lime zest

Directions:

- 1. Combine all of the ingredients into your mixture.
- 2. Use 1/4 cup measure to fill the muffin cups.
- 3. Bake at 350 for 22 minutes (or until toothpick comes out clean).
- 4. Let cool before frosting.

Frosting:

Ingredients:

1/2 cup margarine

- 2 cups powdered sugar
- 1 tsp grated lime zest
- 1 tbsp lemon juice
- 1 tbsp water

Directions:

- 1. Mix the powdered sugar with the margarine.
- 2. Add the zest, lemon juice and water.
- 3. Mix until smooth. Spread.

Decorations:

- lime flavored jelly beans
- green sprinkles (for the sugared rim affect)

Makes 24 cupcakes.