

# Low-Point Cupcakes with Tequila Lime Buttercream Frosting

Ingredients:

Cupcakes:

- 1 box, Betty Crocker yellow cake mix
- 2 Tbs vegetable oil
- 1/3 cup applesauce
- 3 eggs

Frosting:

- 1/2 cup shortening
- 1/2 cup Land O Lakes light butter
- 3 cups powdered sugar
- 1 tsp. vanilla
- 1 1/2 Tbs lime juice
- 2 Tbs lime zest
- 2 Tbs Tequila
- Green food coloring

Preheat oven to 350 degrees. In a large mixing bowl, combine cake mix, vegetable oil, and applesauce. Add eggs and mix well. Spoon batter into cupcake/muffin pan, two-thirds full (using either paper cupcake holders or just spray the cupcake/muffin pan with Pam cooking spray). Bake at 350 degrees for 13 to 15 minutes or until a toothpick comes out clean when inserted into the middle. For icing: Cream the shortening and butter with a mixer. Add the vanilla, lime juice, zest, and tequila. Mix until combined. Slowly add the powdered sugar until all combined and whip the frosting for about 3 minutes until it starts to get fluffy. Add green food coloring (as many drops to suit your desired color). Frost your cooled cupcakes with one tablespoon of tequila lime frosting. Enjoy!

Total servings - 15

Serving size - 1 cupcake with 1 tablespoon icing

Points per serving - 4.5

This delicious recipe can be found on the website *Points In My Life*  
([www.pointsinmylife.com](http://www.pointsinmylife.com))

***"Love is missing someone whenever you're apart; but somehow feeling warm inside because you're close in heart." - Anonymous***