

Margarita Cupcakes with Lime Cream Cheese Frosting

from: amymillerdesigns.com

Margarita Cupcakes:

For the cupcake recipe I used one from Wilton's website that you can find here:

<http://www.wilton.com/recipe/Margarita-Cupcakes-1>

Lime Cream Cheese Frosting:

Ingredients:

1-8oz. pkg. of cream cheese, softened

1-stick (1/2 C) butter, softened

5 C. powdered sugar

2-tsp. vanilla extract

2 tsp. of fresh squeezed lime juice

Directions:

1. Beat the cream cheese and butter together until light and fluffy.
2. Add the vanilla extract and lime juice and mix.
3. Slowly add the powdered sugar 1 cup at a time and beat until smooth.
4. Frost cupcakes.

Garnish:

To make them look more like margaritas use colored sugar to "rim" the edge of the cupcakes.

Cut plastic straws into 1 1/2" - 2" sections and insert into cupcakes.

Add a real lime wedge, sugar candy lime wedge or the FREE printable lime wedge from my blog here:

<http://amymillerdesigns.com/?p=1430>

Enjoy!

