



Lime Soda Cupcakes

INGREDIENTS (makes 24 cupcakes)

- One boxed white cake mix, plus oil, water and eggs to make according to box.
- One small packet of Lime Jell-O.
- 4 sticks of salted butter (at room temperature)
- 2 teaspoons of clear vanilla
- 3 cups of powdered sugar
- 2 jars (7 oz. each) of Jet-puffed marshmallow creme
- White food coloring (optional- only if you want that bright white marshmallow color.)
- Sprinkles and decorations as desired.

DIRECTIONS:

- Make cake mix according to box, but add Jell-O along with other ingredients.
- Divide batter evenly into 24 cupcake liners in muffin tins.
- Bake according to box, a toothpick inserted into the center of one should come out clean.
- Allow cupcakes to cool while you prepare frosting.
- Combine (room temperature) butter, vanilla, and powdered sugar in a large mixing bowl and beat on low until combined.
- Beat on high for several minutes until light and fluffy.
- (optional) add white food coloring at this point, to whiten up all that butter- I did not have any, so you can see my icing is more of an ivory color.
- Add marshmallow creme to frosting and beat until completely incorporated.
- Spoon frosting into a large zip top bag that has been fitted with a decorating tip, and pipe frosting over cupcakes.
- Decorate as desired (paper straws are fun!!!!!!)
- Enjoy!