



Elderflower Lemonade Cupcakes

INGREDIENTS:

One boxed white cake mix (plus eggs and oil to make according to package)
Elderflower syrup (about 1-2 cups depending on boxed mix)
1/4 cup finely chopped mint leaves
2- 8oz. packages of Philadelphia Cream Cheese (softened to room temp.)
1 packet (0.23oz.) of Kool-Aid Lemonade
1- 7oz. container Jet-Puffed Marshmallow Creme
1/3 c. powdered sugar
8 oz. Cool Whip Topping (refrigerator temp)

DIRECTIONS:

Preheat oven to 350F degrees

Make cake mix according to package, but replace 1/2 of the required water with elderflower syrup.

Bake according to package, until a toothpick inserted into the center of a cupcake comes out clean.

Cool on countertop.

Cream together cream cheese, lemonade and yellow food coloring until smooth.

Beat marshmallow creme and powdered sugar in and then fold in Cool Whip until completely smooth.

Place frosting in a large zip-top bag, fitted with a decorating tip, and keep in fridge until ready to frost.

Before frosting, use a toothpick to poke holes into the top of each cupcake (6-8). Use a pastry brush to generously brush the top of each cupcake with elderflower syrup, allowing it to soak into the holes.

Pipe lemonade frosting on the top of each cupcake and decorate as desired.

Keep in a loosely sealed container, refrigerated, for 2-3 days.

Enjoy!