

Orange Slice Cupcakes

Yield: 24 cupcakes

For the cupcakes:

1 box (15.25 oz.) vanilla cake mix
1 cup orange juice
½ cup vegetable oil
3 eggs

For the orange buttercream frosting:

½ cup (1 stick) unsalted butter, softened
4 cups powdered sugar
2 tsp. grated orange peel
1½ tsp. vanilla extract
2-3 tbsp. orange juice

Additional ingredients:

candy orange slices or real orange wedges, for garnish (optional)

Preheat the oven to 375F. Line muffin tins with paper liners and set aside.

In a large bowl, beat the cake mix, orange juice, oil and eggs with an electric mixer on low speed for 30 seconds. Scrape down the sides of the bowl and mix on medium speed for 2 minutes. Divide the batter equally between the prepared pans.

Bake for 14-18 minutes or until a toothpick inserted near the center comes out clean. Cool cupcakes in the pan for 10 minutes before transferring them to wire racks to cool completely.

While the cupcakes cool, make the frosting by creaming the butter until light and fluffy. Add the powdered sugar, orange peel, vanilla extract and 2 tbsp. of orange juice; beat until thoroughly combined and the mixture is light and fluffy. Add the additional tablespoon of orange juice only if needed to thin the frosting.

Frost cupcakes. Garnish with a candy orange slice or wedges of real orange, if desired.

www.lovebakesgoodcakes.com