

Pink Lemonade Cupcakes

Based on the recipe from Skinny Taste

Ingredients

9 1/8 ounces white cake mix (half the box)
1/4 cup rainbow sprinkles
1/2 cup water
1 teaspoon sugar free pink lemonade drink mix (a .14 ounce single serve packet)
2 Tablespoons applesauce
1 1/2 teaspoons vegetable oil
1 drop red food coloring
2 Tablespoons rainbow jumbo non pareils

In a medium bowl, whisk together cake mix and sprinkles. In a measuring cup, combine water and lemonade mix.

Add lemonade, applesauce, vegetable oil and food coloring. Whisk or beat until combined and batter is smooth.

Line a cupcake pan with paper liners. Divide the batter among the liners (*I used an ice cream scoop*).

Sprinkle non pareils over cupcakes before baking.

Bake at 350 degrees for 22-25 minutes, until the tops are set and spring back gently when touched. Take care not to over bake so the color doesn't turn.

Remove from oven and cool in pan for 5 minutes before transferring to wire rack to cool completely.

Makes 10 cupcakes.

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