Key Lime Cupcakes

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**Ingredients**

**CUPCAKES**

1 box Duncan Hines white cake mix

1 box (4-serving size) lime-flavored gelatin

3/4 cup water

1/3 cup Key lime juice (or regular lime juice)

1/3 cup vegetable oil

3 eggs

2 or 3 drops green food color, if desired

**GLAZE**

1 cup powdered sugar

2 to 2 1/2 tablespoons Key lime juice

**FROSTING**

Duncan Hines Frosting Creations starter

Duncan Hines Frosting Creations Key Lime Flavour Mix

Directions

1. Heat oven to 350, line 24, line muffin pan with 24 paper liners

2. In a large bowl, mix all cupcake ingredients together, mix and bake as directed on box.

3. Meanwhile in a small bowl mix glaze ingredients.

4. When cupcakes are still slightly warm, poke holes in the top and pour glaze over each cupcake allowing to absorb & cool

completely.

5. Once cupcakes are compltely cooled, mix together your Frosting Creations & ice your cupcakes.

6. Option garnish - graham cracker crumbs, lime wedge/candy, grated lime