

Key Lime Pie Cupcakes

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Yield: 32 cupcakes

*2 packages (14.1 ounce ea)
refrigerated pie pastry
1 cup butter, softened
2 1/2 cups sugar
4 eggs
1/2 cup Key lime juice
2 cups all-purpose flour
1 1/2 cups self-rising flour
1 1/2 cups buttermilk*

FROSTING

*12 ounces cream cheese, softened
1 1/2 cups butter, softened
1 1/2 teaspoons vanilla extract
2 3/4 to 3 cups confectioner's sugar
6 tablespoons Key lime juice
fresh raspberries*

Preparation Time: 45 minutes

Bake: 20 minutes

Preheat the oven to 350 degrees.

Line 32 muffin cups with foil liners.

On a floured surface, unroll the pastry. Cut 32 circles with a floured 2-1/4-inch round cutter (discard the remaining pastry or save for another use). Press each into a liner. Bake for 10 to 12 minutes or until lightly browned. Cool on a rack.

In a bowl, beat the butter and sugar until crumbly. Add the eggs, one at a time, beating well after each addition. Beat in the lime juice.

In another bowl, whisk the flours; add to the butter mixture alternately with the buttermilk, beating well after each addition.

Pour the batter into the prepared cups. Bake for 20 to 22 minutes or until a toothpick comes out clean. Cool for 10 minutes before removing to wire racks to cool completely.

In a bowl, beat the cream cheese, butter and vanilla until blended. Beat in enough confectioner's sugar, alternately with lime juice, to reach the desired consistency. Beat until smooth and creamy.

Frost the cupcakes. Top with raspberries.

Refrigerate leftovers.

Per Serving (excluding unknown items): 10508 Calories; 606g Fat (51.2% calories from fat); 112g Protein; 1188g Carbohydrate; 13g Dietary Fiber; 2476mg Cholesterol; 8749mg Sodium. Exchanges: 21 1/2 Grain(Starch); 7 Lean Meat; 1 1/2 Non-Fat Milk; 116 Fat; 55 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	10508	Vitamin B6 (mg):	.7mg
% Calories from Fat:	51.2%	Vitamin B12 (mcg):	5.5mcg
% Calories from Carbohydrates:	44.6%	Thiamin B1 (mg):	3.5mg
% Calories from Protein:	4.2%	Riboflavin B2 (mg):	4.4mg
Total Fat (g):	606g	Folacin (mcg):	639mcg
Saturated Fat (g):	370g	Niacin (mg):	27mg
Monounsaturated Fat (g):	175g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	26g	Alcohol (kcal):	19
Cholesterol (mg):	2476mg	% Refuse:	0 0%
Carbohydrate (g):	1188g		
Dietary Fiber (g):	13g		
Protein (g):	112g		
Sodium (mg):	8749mg		
Potassium (mg):	1894mg		
Calcium (mg):	1619mg		
Iron (mg):	30mg		
Zinc (mg):	9mg		
Vitamin C (mg):	4mg		
Vitamin A (i.u.):	23291IU		
Vitamin A (r.e.):	6064 1/2RE		

Food Exchanges

Grain (Starch):	21 1/2
Lean Meat:	7
Vegetable:	0
Fruit:	0
Non-Fat Milk:	1 1/2
Fat:	116
Other Carbohydrates:	55 1/2

Nutrition Facts

Amount Per Serving

Calories 10508 **Calories from Fat:** 5379

% Daily Values*

Total Fat 606g	932%
Saturated Fat 370g	1850%
Cholesterol 2476mg	825%
Sodium 8749mg	365%
Total Carbohydrates 1188g	396%
Dietary Fiber 13g	52%
Protein 112g	
Vitamin A	466%
Vitamin C	6%
Calcium	162%
Iron	165%

* Percent Daily Values are based on a 2000 calorie diet.