

Orange Dream Mini Cupcakes

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Yield: 4 dozen

1/2 cup butter, softened
1 cup sugar
2 eggs
1 tablespoon grated orange peel
1 tablespoon orange juice
1/2 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/4 teaspoon salt
1/2 cup buttermilk
BUTTERCREAM
1/2 cup butter, softened
1/4 teaspoon salt
2 cups confectioner's sugar
2 tablespoons 2% milk
1 1/2 teaspoons vanilla extract
1/2 cup orange marmalade

Preheat the oven to 325 degrees.

Line forty-eight mini muffin cups with paper liners.

In a large bowl, cream the butter and sugar until light and fluffy. Add the eggs, one at a time, beating well after each addition. Beat in the orange peel, orange juice and vanilla.

In another bowl, whisk the flour, baking powder and salt. Add to the creamed mixture alternately with the buttermilk, beating well after each addition.

Fill the prepared cups two-thirds full. Bake for 11 to 13 minutes or until a toothpick inserted in the center comes out clean. Cool in the pans for 5 minutes before removing to wire racks to cool completely.

For the buttercream, in a large bowl beat the butter and salt until creamy. Gradually beat in the confectioner's sugar, milk and sugar until smooth.

Using a paring knife, cut a one-inch-wide cone-shaped piece from the top of each cupcake. Discard the removed portion. Fill the cavity with marmalade. Frost the tops with buttercream.

Per Serving (excluding unknown items): 4664 Calories; 198g Fat (37.4% calories from fat); 40g Protein; 703g Carbohydrate; 13g Dietary Fiber; 927mg Cholesterol; 4052mg Sodium. Exchanges: 9 1/2 Grain(Starch); 1 1/2 Lean Meat; 0 Fruit; 1/2 Non-Fat Milk; 38 Fat; 36 1/2 Other Carbohydrates.

Per Serving Nutritional Analysis

Calories (kcal):	4664	Vitamin B6 (mg):	.3mg
% Calories from Fat:	37.4%	Vitamin B12 (mcg):	2.0mcg
% Calories from Carbohydrates:	59.2%	Thiamin B1 (mg):	1.6mg
		Riboflavin B2 (mg):	1.9mg

% Calories from Protein: 3.3%
 Total Fat (g): 198g
 Saturated Fat (g): 119g
 Monounsaturated Fat (g): 58g
 Polyunsaturated Fat (g): 9g
 Cholesterol (mg): 927mg
 Carbohydrate (g): 703g
 Dietary Fiber (g): 13g
 Protein (g): 40g
 Sodium (mg): 4052mg
 Potassium (mg): 739mg
 Calcium (mg): 803mg
 Iron (mg): 12mg
 Zinc (mg): 3mg
 Vitamin C (mg): 25mg
 Vitamin A (i.u.): 7658IU
 Vitamin A (r.e.): 1902RE

Folic acid (mcg): 419mcg
 Niacin (mg): 12mg
 Caffeine (mg): 0mg
 Alcohol (kcal): 25
 % Refused: n n%

Food Exchanges

Grain (Starch): 9 1/2
 Lean Meat: 1 1/2
 Vegetable: 0
 Fruit: 0
 Non-Fat Milk: 1/2
 Fat: 38
 Other Carbohydrates: 36 1/2

Nutrition Facts

Amount Per Serving

Calories 4664 **Calories from Fat:** 1746

% Daily Values*

Total Fat	198g	304%
Saturated Fat	119g	595%
Cholesterol	927mg	309%
Sodium	4052mg	169%
Total Carbohydrates	703g	234%
Dietary Fiber	13g	53%
Protein	40g	
Vitamin A		153%
Vitamin C		42%
Calcium		80%
Iron		68%

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