

DINNERLY



Daffodil Cupcakes with Citrus Frosting



2h



2 Servings

No, your eyes aren't playing tricks on you. We guarantee that these are the tastiest flowers you've ever had (unless you've been biting into bouquets on the reg). Fresh lemon and orange juice make the cupcake batter sweet and zingy, plus some zest in the frosting makes these daffodils taste as sunny as they look. We've got you covered! (2p-plan makes 6 cupcakes; 4p-plan makes 12 cupcakes)

WHAT WE SEND

- 1 orange
- 1 lemon
- 6 oz yellow cake mix ^{1,3,6,7}
- 2 (1 oz) sour cream ⁷
- 5 oz confectioners' sugar
- 1 oz green sanding sugar
- ¼ oz turmeric

WHAT YOU NEED

- milk ⁷
- 8 Tbsp (1 stick) butter ⁷
- vanilla extract
- kosher salt

TOOLS

- 6-cup muffin tin
- microplane or grater
- hand-held electric mixer

COOKING TIP

Take out butter to soften at room temperature at least 1 hour before baking.

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 360kcal, Fat 18g, Carbs 52g, Protein 2g

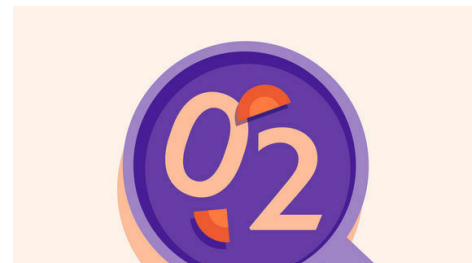


1. Prep citrus zest & juice

Preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with paper liners (or coat with butter).

Finely grate **1½ teaspoons each of orange and lemon zest**, keeping separate.

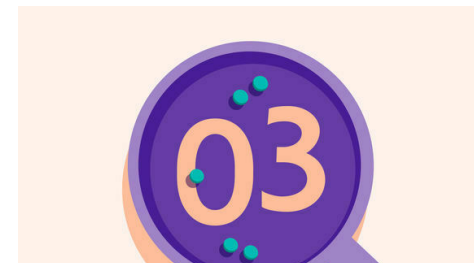
Into a medium bowl, squeeze **1½ teaspoons each of orange and lemon juice**. Add 1 teaspoon each of the orange and lemon zest (reserve rest for step 4).



2. Make batter & bake

To bowl with **zest and juice**, whisk in **cake mix, all of the sour cream**, and **⅓ cup water** until combined. Evenly spoon **batter** into prepared muffin tin.

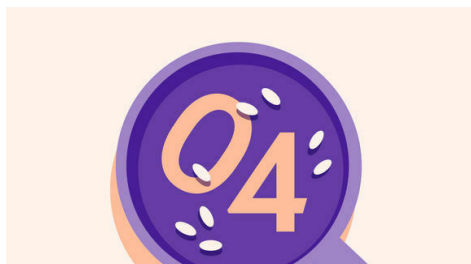
Bake on center oven rack until lightly golden and a toothpick inserted into center comes out clean, 12–15 minutes. Remove from oven and let cool completely, about 30 minutes.



3. Make glaze

In a small bowl, whisk to combine **¼ cup confectioners' sugar**, **1½ teaspoons green sanding sugar**, and **2 teaspoons milk**. Carefully dip tops of **cooled cupcakes** into **glaze**, using a spoon to smooth, if needed. Set aside cupcakes to dry, about 30 minutes.

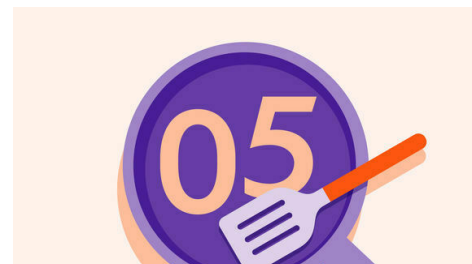
Meanwhile, use a handheld electric mixer to beat **8 tablespoons softened butter** in a medium bowl until creamy (see cooking tip!).



4. Make frosting

To bowl with **butter**, add **remaining confectioners' sugar and lemon zest**, **¼ teaspoon turmeric**, **½ teaspoon vanilla**, and **a pinch of salt**; mix on low speed until combined. Increase speed to medium-high and beat until light and fluffy, 3–4 minutes.

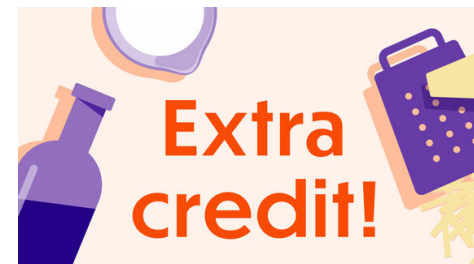
Transfer **2 tablespoons of the frosting** to a small bowl. Stir in remaining **orange zest** and **a pinch of turmeric**.



5. Pipe frosting & serve

Transfer **frostings** to separate resealable plastic bags. Cut a ¼-inch wide corner off larger frosting bag; starting from the center, pipe 6 petals on each **cupcake**. Cut a ¼-inch wide corner off smaller frosting filled bag; pipe a quarter-sized circle in center of each cupcake.

Serve **daffodil cupcakes** with **citrus frosting**. Enjoy!



6. Bonus points for realism!

Want your cupcakes to look more like real daffodils? After piping the frosting in step 5, chill the cupcakes in the fridge for 20 minutes. Using a butter knife or back end of a spoon, scoop out the center of the circular frosting to make it concave.