



Candied Cranberry Orange Cupcakes with Cream Cheese Frosting

 1,5h  2 Servings

We know it's hard to eat a cupcake this pretty, but the taste is more than worth it. Fresh cranberries and orange in the batter bring tartness that perfectly complements the ultra creamy frosting. Dot the top with sugary cranberries and delicate orange peels—don't forget to take a pic!—before you dive in. We've got you covered! (2p-plan serves 6; 4p-plan serves 12) **276**

WHAT WE SEND

- 1 bag fresh cranberries
- 5 oz granulated sugar
- 4 (1 oz) cream cheese ⁷
- 1 orange
- 6 oz yellow cake mix ^{1,3,6,7}
- 2 (2½ oz) confectioners' sugar

WHAT YOU NEED

- 8 Tbsp butter, softened ⁷
- 1 large egg ³
- vanilla extract
- kosher salt

TOOLS

- small saucepan
- 6-cup muffin tin
- handheld electric mixer

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 510kcal, Fat 22g, Carbs 77g, Protein 3g



1. Candy cranberries

Transfer **½ cup cranberries** to a medium heatproof bowl. In a small saucepan, combine **¼ cup each of granulated sugar and water**; bring to a boil. Pour over cranberries; let cool completely.

Use a slotted spoon to transfer cranberries to a plate; roll in **remaining granulated sugar** until coated. Transfer to a wire rack; let rest until sugar forms a dry crust, about 1 hour.



4. Make frosting

In a large bowl, using a handheld electric mixer, beat **softened cream cheese and butter** until pale and fluffy, about 2 minutes. Reduce speed to low; slowly add **confectioners' sugar**. Increase speed to high; beat until doubled in size. Add **1 teaspoon vanilla** and **¼ teaspoon salt**. Beat until combined. Transfer to a resealable plastic bag.



2. Prep ingredients

Meanwhile, preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with paper liners or grease with nonstick cooking spray. Set aside **all of the cream cheese** and **8 tablespoons butter** to soften.

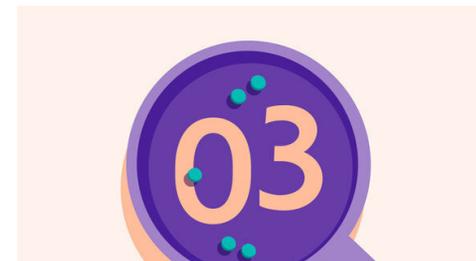
Zest **half of the orange**. Using a vegetable peeler, shave a 2-inch strip of **orange peel**; slice into thin strips and set aside for step 5. Squeeze **2 tablespoons juice**.



5. Finish & serve

Once **cupcakes** have cooled completely, cut off a **¼-inch corner** from the icing bag. Pipe **frosting** over cupcakes.

Serve **cranberry orange cupcakes** garnished with **candied cranberries** and **orange peel strips**. Enjoy!



3. Bake cupcakes

Add **cake mix** to a large bowl; whisk to remove clumps. Add **orange zest and juice, 1 large egg**, and **⅓ cup water**. Whisk until shiny and no clumps remain, about 3 minutes. Stir in **½ cup cranberries**. Evenly divide **batter** in cupcake tin.

Bake on center oven rack until domed, springy, and a toothpick inserted in center comes out clean, 17–20 minutes. Let cool completely.



6. Cheers!

The leftover cranberry syrup from step 1 can be used for mixed drinks! Add it to a cocktail or just stir it into your favorite seltzer.