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ESTABLISHED 1956 N. CALIFORNIA



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Chocolate Orange Cupcakes with Limoncello Frosting

www.foodnetwork.com

Courtesy of Giada De Laurentiis



Celebrating Citrus
RECIPE
ORANGES



SERVES 12
PEOPLE



RECIPE
LEVEL



TOTAL
TIME

www.generationgrowers.com

Chocolate Orange Cupcakes

Cupcakes Ingredients:

- 1 pkg. Chocolate cake mix
- Orange juice (substitute for water in cake mix recipe) (*we use Trovita juice*)
- 1 c. Chocolate chips (optional)
- 1tsp. All-purpose flour (optional)
- 1 c. dried candied orange peel (about 8 oz.)
— or substitute orange zest (from 1-2 oranges)

Frosting Ingredients:

- 2 c. powdered sugar
- 4T butter, softened (1/2 stick)
- 2T limoncello (substitute lemon juice for non-alcoholic version) (*I have used lime juice or just all Sanguinelli orange juice as well*)
- 2T Sanguinelli blood orange juice
- zest from one medium orange (*Sanguinelli blood orange*)
- 1/4 c. finely diced candied orange peel (for garnish) — (*we use zest for garnish instead of the candied peel*)

Cupcake Directions:

Mix the cake mix according to the package instructions, substituting orange juice for water. Toss the chocolate chips with the flour. Fold the chocolate chips and the candied orange peel into the mixture (*we put the chips & orange peel at the bottom of the cupcake liner instead of folding them in*). Line the muffin pan with the cupcake liners. Fill and bake the cupcakes according to package instructions. Let the cupcakes cool for 1 hour on wire rack before frosting.

Frosting Directions:

Combine all the ingredients except the candied orange peel in a medium bowl. Using a hand mixer, beat until smooth (approx. 2 minutes). Using a small spatula, place about 1T of frosting on top of each cupcake. Top with a small sprinkle of candied orange peel (or zest). **Italicized notes are adjustments Generation Growers has made to the recipe.*



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