



## [Cranberry Orange Cupcakes with Peppermint Frosting](http://AnnsEntitledLife.com) Recipe found on [AnnsEntitledLife.com](http://AnnsEntitledLife.com)

Prep Time: 30 minutes

Cook time: 20 Minutes

### Ingredients:

- 1 boxed White Cake Mix
- 1 cup Water
- 1/3 cup Oil
- 3 Eggs
- 1/2 cup Fresh Cranberries, chopped
- 1 tsp Orange Zest
- 1/2 cup unsalted Butter, softened
- 2 1/2 cups Confectioners Sugar, sifted
- 1 tsp Vanilla Extract
- 1/2 tsp Peppermint Extract
- 2 TBSP Milk
- 2 Candy Canes, crushed

### Directions:

- Preheat oven to 350°.
- Prepare white cake mix according to package directions: water, oil, eggs; fold in cranberries and orange zest.
- Pour into lined cupcake pan (or greased and floured unlined cupcake pan), bake according to package directions or until an inserted toothpick comes out clean.
- Allow cupcakes to cool completely.
- With a stand-up mixer, beat butter until creamy on medium speed.
- Gradually add half your confectioners sugar; beat until well mixed.
- Add 1 tablespoon of milk; beat until well mixed.
- Gradually add the rest of your confectioner sugar; beat until well mixed.
- Add vanilla and peppermint extracts, and remaining milk.
- Beat for 2 minutes.

- Note: if you require a stiffer frosting, add more confections sugar in 1/2 cup increments. If you need a thinner frosting, add more milk in tablespoon increments. You can add a few drops of food coloring to make colored frosting.
- Always frost completely cooled baked goods so your frosting does not melt on application.
- Load frosting into a piping bag and pipe your cupcakes in a circular motion until you form a peak.
- Top with crushed candy cane.

Makes 24 Cranberry Orange Cupcakes with Peppermint Frosting

- **Note:** If you use cupcake liners in your [cupcake pans](#), try these [festive cupcake liners!!](#) There are some super cute choices like [these](#) or [these](#) or something very elegant such as [these beautiful cupcake wrappers](#).