Orange Sherbet Cupcakes

1 cup (8 oz.) salted butter, softened

2 1/2 cups granulated sugar

6 large eggs

3 cups (12 oz.) all-purpose flour

1 teaspoon baking powder

1/2 teaspoon baking soda

1/4 teaspoon table salt

1 (8-oz.) container sour cream

1 tablespoon orange zest

1 1/2 tablespoons fresh orange juice

1 teaspoon vanilla extract

Orange Cream Cheese Frosting

Cream butter and sugar in standing mixer.

Beat in eggs. One at a time.

Add in dry ingredients, alternating with sour cream.

Stir in orange juice, zest and a touch of orange food coloring.

​Fill cupcake pan, 2/3d full. (I made 14 jumbo cupcakes.)

Bake 22 minutes at 350. Cool on wire racks.

To make frosting, add 1 T. fresh orange juice, 1 t. orange zest and a drop of orange food color to a batch of cream cheese frosting.