

Grown up Creamside

Ingredients

- 2 shots vanilla vodka
- 1 shot Triple Sec (or Cointreau)
- 2 shots orange juice
- 1 shot orange soda
- 1 shot half & half (or cream)
- 1 Tbsp. instant french vanilla pudding
- Choice of garnish: sugar rim, candy orange slices, or vanilla wafer cookie



Directions

Chill martini glasses until ready to serve. Add all ingredients to a cocktail shaker filled with ice. Shake vigorously to get the instant pudding mixed in well. Garnish with your choice of garnish.

Vegan "Creamside" Smoothie

- 1 young Thai coconut (water and meat of)
- 1 orange, peeled
- 3 oranges, juice of
- 1/4 tsp pure Vanilla
- 1/4 heaping tsp cinnamon
- 1/2 cup ice



CREAMSICLE CUPCAKES

For the cake:

1 box white cake mix

(prepared as package directs, substitute

1/4 cup orange juice in place of water)

1 3oz box Orange gelatin

1 tsp orange extract

1 tsp orange zest

1. Preheat oven to **350** degrees and line muffin pans with cupcake liners.
2. In bowl of stand mixer combine all ingredients.
3. Beat on medium speed for **2** minutes until well combined. Scrape sides of bowl as necessary.
4. Fill cupcake liners **2/3** full with batter.
5. Bake for **18-20** minutes or until toothpick inserted in center comes out clean.
6. Let cupcakes cool in pans for **5** minutes, then remove to wire racks to finish cooling.
7. Once cupcakes are completely cool, hollow out the center using an apple corer.
8. Fill centers with white cream cheese filling.
9. Frost cupcakes with Orange Cream Cheese Frosting.



For the icing:

2 sticks unsalted butter, room temperature

1 8oz block of cream cheese, softened

5 cups confectioner's sugar

1 tsp orange extract

1/2 tsp vanilla

1 Tbsp orange zest

orange food coloring

1. In bowl of stand mixer beat butter and cream cheese until smooth and creamy.
2. Gradually add in confectioner's sugar **1** cup at a time and beat well, scraping down sides of bowl.
3. Add extracts and mix well for about **2** minutes.
4. Reserve **1** cup of icing to be used as white cream center filling for cupcakes.
5. Add orange zest and tint remaining icing with orange food coloring until you reach desired color.
6. Place white and orange cream cheese icings into piping bags fitted with large round tips.
7. Use orange cream cheese frosting and swirl around the center of the cupcake two times. Fill the inside of the swirl with a dollop of white cream cheese frosting.

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