



Julia's Cuisine

By: Julia Pinney
Sweets

Webpage:
<http://www.juliascuisine.com/>

Lemon and Lime Cupakes

Makes 12
Prep time: 20 minutes
Bake time: 15-18 minutes

Ingredients

For the cupcakes:

1/2 Cup/115 grams butter, at room temperature
2/3 Cup/120 grams sugar
3 eggs, at room temperature
1 Teaspoon vanilla
1 1/2/195 grams flour
Zest of one lemon (reserve 1/2 teaspoon for the frosting)
Zest of one lime (reserve 1/2 teaspoon for the frosting)
1 Tablespoon lemon juice
1 Tablespoon lime juice
2 Teaspoon baking powder
Pinch salt
1/4 Cup/60 ml whole milk

For the frosting:

2 Cups/230 grams Icing sugar, sifted
1/2 Cup/115 Butter, at room temperature
1 Teaspoon vanilla
1 Tablespoon cream
1/2 Teaspoon lemon zest
1/2 Teaspoon lime zest

Method

Preheat oven to 350 degrees. Line or grease 12 muffins tins. Set aside.

In the bowl of your electric mixer, beat butter and sugar until light and fluffy, 3-5 minutes. Beat in eggs, one at a time and then vanilla.

In a small bowl, combine the flour, baking powder, salt, and zest. Stir to combine.

Add about 1/2 of the flour to the batter and stir to incorporate. Then add the milk along with the juice of the lemon and lime and stir. Then add remaining flour and stir until incorporated.

Fill the muffin tins.

Bake for 15-18 minutes or until a toothpick comes out clean.

Remove from oven and leave to cool on a wire rack

Make the frosting in the bowl of your electric mixer. Add the butter and beat until smooth. Whisk in the vanilla and then slowly start sifting in the icing sugar and whisking until you have reached the desired consistency. Add the milk and whisk. Fold in the zest.

You can pipe the frosting on the cupcakes or spread it on with a butter knife.

Best served the day they are made but will keep up to two days in an airtight container.