

Lime Cupcakes



Cupcakes:

1 cup all-purpose flour
3/4 cup self-rising flour
1 stick butter, room temperature
1 1/4 cups sugar
2 large eggs
2 1/2 tblsp. fresh lime juice
1 tblsp. finely grated lime peel
13 drops yellow food coloring
2 drops green food coloring
3/4 cup buttermilk

Frosting:

1 8-oz package cream cheese, room temperature
1 1/2 cups powdered sugar
1 stick butter, room temperature
1 tblsp. finely grated lime peel
1/2 tsp. vanilla extract

Cupcakes: Preheat the oven to 350. Line muffin pans with 12 paper liners. Whisk both flours together in a medium bowl. Beat butter in a large bowl until smooth. Add sugar and beat to blend. Beat in eggs one at a time, then next 3 ingredients (batter may look curdled). Beat in flour mixture alternately with buttermilk, beginning and ending with flour. Spoon 1/3 cup batter into each liner. Bake until tester inserted in center of a cupcake comes out clean, approximately 20 to 25 minutes. Cool on a wire rack in muffin pans for 10 minutes. Remove from pan and cool completely.

Frosting: Beat all ingredients together in a medium bowl until smooth. Spread or pipe onto cupcakes.

Enjoy!

Never Enough Thyme
<http://www.lanascooking.com>
Recipe adapted from Bon Appetit