

# Cherry Lime Cupcake

## Ingredients:

For the cupcakes:

- 2 1/4 cups flour
- 1 1/2 teaspoons baking powder
- 1/2 teaspoon salt
- 1/2 cup butter softened
- 1/2 cup sugar
- 1 Tablespoon fresh lime juice
- 1 teaspoon lime zest
- 1 egg
- 1 teaspoon vanilla
- 2/3 cup milk
- 1/2 cup candied cherries

For the Frosting:

- 3/4 cup butter softened
- 3 Tablespoons lime juice
- 3-4 cups powdered sugar

For topping:

- 12 candied cherries
- green sprinkles optional



## Directions:

Preheat the oven to 350 degrees. Place 12 cupcake liners in a muffin tin.

In a medium bowl combine the flour, baking powder, and salt.

In a large bowl cream together the butter and sugar. Mix until well combined. Beat in the lime juice, lime zest, egg, and vanilla. Beat until smooth.

Add half of the flour mixture to the sugar mixture and mix well. Stir in the milk, then the remaining flour mixture. Mix until combined.

Gently fold in the candied cherries.

Fill each muffin cup 2/3 of the way full with the batter. Bake for 20-22 minutes or until a toothpick inserted into the center comes out clean.

Cool on a wire rack for 30 minutes.

To make the frosting place the butter in a large bowl and beat with a mixer until smooth. Add in the lime juice and beat until combined.

Add the powdered sugar 1 cup at a time until desired consistency is reached. Pipe frosting onto cupcakes.

Place one candied cherry on top of each cupcake along with sprinkles if desired.

A recipe from Heather Lynne King of <https://www.hezzi-dsbooksandcooks.com/>