

MARGARITA CUPCAKES

INGREDIENTS:

FOR CUPCAKES:

1 cup (2 sticks) butter, softened
1 ½ cups sugar
3 large eggs
Juice of 3 limes, plus zest of 1 lime
1 teaspoon pure vanilla extract
⅛ teaspoon LorAnn Key Lime Super-Strength Flavor (can substitute
¼ teaspoon if you prefer a stronger key lime flavor)
2 c. all-purpose flour
3 tablespoons cornstarch
1 ½ teaspoons baking powder
1 teaspoon kosher salt
½ cup milk (preferably whole or 2%)
1-2 tablespoons Tequila

FOR FROSTING:

1 cup (2 sticks) butter, softened
5 cups powdered sugar
¼ cup fresh lime juice
¼ cup tequila
Coarse salt, for garnish
Lime zest, for garnish
Small lime wedges, for garnish

LorAnn Lime Green Gel Food Coloring

FOR SUGAR-SALT RIM TOPPING:

¼ cup sugar
¼ teaspoon salt
several drops LorAnn Key Lime Super-Strength Flavor or LorAnn Lemon Super-Strength Flavor.
3–4 drops LorAnn Lime Green Liquid Gel Food Coloring



DIRECTIONS:

FOR CUPCAKES:

1. Preheat oven to 350°F and line two muffin tins with 18 cupcake liners.
2. In a large bowl using a hand mixer, beat butter and sugar until light and fluffy. Add eggs, one at a time,

beating well after each addition. Add lime juice, zest, vanilla, and [key lime flavoring](#) and mix until combined.

3. In another large bowl, whisk together flour, cornstarch, baking powder, and salt. Add half the dry ingredients to the wet ingredients, beating until just combined. Pour in milk and mix until fully incorporated. Add remaining dry ingredients and stir until just combined. Fill cupcake liners 3/4 full with batter.
4. Bake until slightly golden and a toothpick inserted into center of each cupcake comes out clean, about 25 minutes. Let cupcakes cool in pans 5 to 10 minutes, then transfer to a wire rack to cool completely.
5. Brush the tops of cupcakes with 1-3 tablespoons of tequila.

FOR FROSTING:

1. In a large bowl using a hand mixer, beat butter, half of powdered sugar, lime juice, and tequila until light and fluffy. Add remaining powdered sugar and beat until smooth.
2. Add 3-4 drops of [lime green food coloring](#) into frosting and gently fold into frosting.
3. Place buttercream frosting in a bowl and chill in the refrigerator for 15-20 minutes to help it thicken.

FOR SUGAR-SALT TOPPING:

1. While the frosting is chilling, grab a small bowl, and stir together all of the topping ingredients until the green food coloring is evenly distributed.

ASSEMBLY:

1. Pipe chilled frosting onto cooled cupcakes.
2. Garnish with sugar-salt mixture, lime wedges and a cute decorative straw before serving.