

Dessert

Key Lime Mini Cupcakes

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Preparation Time: 10 minutes

Bake Time: 17 minutes

CUPCAKES

1 cup all-purpose flour

1 teaspoon baking powder

1/8 teaspoon salt

6 tablespoons (3/4 stick) unsalted butter, softened

1/2 cup granulated sugar

2 tablespoons granulated sugar (additional)

1 large egg

1/4 cup Key lime or traditional lime juice

FROSTING

1 1/2 cups confectioner's sugar

6 tablespoons unsalted butter, softened

1 tablespoon Key lime juice

Preheat the oven to 350 degrees.

Line the indents of two 12-cup mini cupcake pans with paper or foil liners.

FOR THE CUPCAKES: In a medium bowl, combine the flour, baking powder and salt.

In a second medium-size bowl, combine the butter and sugar. Beat with an electric mixer on medium-high for 1 minute. Add the egg and beat until combined. On low, beat in half the flour mixture, then the Key Lime juice, followed by the remaining flour mixture.

Spoon evenly into the prepared liners.

Bake for 17 minutes. Cool in the pans on wire racks.

FOR THE FROSTING: In a small bowl, combine the confectioner's sugar, butter and Key Lime juice. Beat until smooth.

Spread the frosting onto the cooled cupcakes.

Yield: 24 mini cupcakes

Per Serving (excluding unknown items): 7107 Calories; 627g Fat (77.8% calories from fat); 26g Protein; 376g Carbohydrate; 3g Dietary Fiber; 1888mg Cholesterol; 903mg Sodium. Exchanges: 6 1/2 Grain(Starch); 1 Lean Meat; 124 1/2 Fat; 19 Other Carbohydrates.