

Margarita Mini Cupcakes

Adapted from AnniesEats.com

Yield: ~72 mini cupcakes

Ingredients:

Lime Cupcake:

- 3 cups All-Purpose Flour
- 1 tbsp. Baking Powder
- 1/2 tsp. Salt
- 1 cup Unsalted Butter, room temperature
- 2 cups Sugar
- 4 Large Eggs
- 3 Limes, zested
- 6 tbsp. Lime juice
- 1/2 tsp. Vanilla
- 1 cup Buttermilk

Lime-Tequila Meringue Buttercream:

- 1 cup Sugar
- 4 Large Eggs, whites only
- 1/4 tsp. Salt
- 3/4 cup Unsalted Butter, room temperature
- 1 1/4 tbsp. Lime Juice
- 1 - 2 tbsp. Tequila

Directions:

Lime Cupcake:

1. Preheat oven to 325F making sure the rack is in the middle of the oven, and line a mini cupcake pan with liners.
2. In a medium bowl, whisk together the flour, baking powder and salt.
3. Using an electric mixer, cream the butter and sugar together until light and fluffy, about 5 minutes. Then beat in eggs one at a time, followed by the lime zest, lime juice, and vanilla.
4. Then, bring the mixer to a low speed and alternate adding the dry ingredients and buttermilk until they are just incorporated.

5. Fill cupcake lined cupcake pan so that each cupcake is about 3/4 full. Bake for 15 minutes, or until a toothpick inserted in the center comes out clean. Once done baking, allow cupcakes to cool in the pan for 5 minutes and then transfer to a wire rack until completely cooled.
6. Once cooled, you can brush the tops of the cupcakes with tequila in order to make them a true margarita cupcake.

Lime-Tequila Meringue Buttercream:

1. In a double boiler, whisk together sugar, egg whites, and salt until the sugar has dissolved and the mixture reaches 160F.
2. Transfer the mixture to a bowl of an electric mixer and whip (high speed) until stiff peaks form and it reaches room temperature, about 8 minutes. If peaks have formed but the mixture is still warm, stop and wait until the mixture cools.
3. Once at room temperature with stiff peaks, beat (medium-high speed) in the butter 1 tbsp. at a time making sure it is at room temperature.
 - a. If the mixture looks like it has curdled: you are likely using butter that is too cold, warm the bowl by either soaking a towel in hot water and wrapping it around the bowl or use a hair dry to warm the bowl and whip the mixture.
 - b. If the mixture looks soupy: you likely did not let the egg mixture cool down enough, soak a kitchen cloth in cold water and place it in the freezer for a few minutes. Once cold, wrap it around the bowl to cool the mixture as it whips.
4. Once butter is added, beat in the lime juice and tequila until incorporated throughout.
 - a. If using the meringue buttercream the same day, keep it at room temperature in a cool place. If using within 3 days, place in an airtight container and keep it in the fridge. For long-term storage, it can freeze up to a month; just make sure to bring it to room temperature give it a light stir before using.