



Lime & Poppy Seed Cupcakes

Directions

Ingredients

Makes Approx. 24 Cupcakes

Batter:

- ✦ 200 grams Unsalted Butter
- ✦ 220 grams Sugar
- ✦ Zest of 2 Limes
- ✦ 3 Eggs
- ✦ 1 tsp Vanilla
- ✦ ½ tsp Salt
- ✦ 300 grams Self Rising Flour
- ✦ 75 grams Corn Flour
- ✦ 1 cup Milk
- ✦ 40 grams Poppy Seeds

Lime Syrup:

- ✦ 220 grams Sugar
- ✦ 250 ml Lime Juice

Buttercream Icing:

- ✦ 250 grams Unsalted Butter
- ✦ 500 grams Icing Sugar (Powdered Sugar)
- ✦ Juice of 1 Small Lime

1. Preheat oven to 175 degrees.
2. Soften butter to room temperature, add sugar and zest and beat for 3 minutes.
3. Add eggs, vanilla and salt, mixing on slow speed until incorporated.
4. Sift in flour; add poppy seeds and milk, mix on slow speed until incorporated, scrape down sides of bowl and mix on medium for 30 seconds.
5. Spoon mixture into cupcake papers; bake for 35 min or skewer comes out clean. Cool.
6. To make Lime syrup – combine sugar and juice in a small saucepan over medium heat; stir until sugar dissolves; bring to the boil and simmer for 5 minutes until thickens slightly. Spoon over cupcakes.
7. To make butter cream – soften butter to room temp and add to mixing bowl with icing sugar & lime juice. Beat for 3-5 minutes until light & pipe onto cupcakes.

Recipe Courtesy of Rebekah Allan, Creator of Angel Cakes (angelfoods.net)

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