



Lime/mint cupcakes with a lime buttercream

Looking for a different kind of cupcakes? Then these lemon/mint cupcakes with lime buttercream are perfect. The cupcakes are easy to prepare with the mix for cupcakes from FunCakes. The only thing you have to do is add the lime and the mint to the batter.

Boodschappenlijstje



FunCakes Mix for Buttercream 500 g

F10125
€5.09



LorAnn Clear Artificial Vanilla Extract
-118 ml-

L3020
€6.49



Patisse Disposable Decorating bags 41,
24 pieces

02435
€5.85



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



House of Marie Baking cups Polkadot
Blue - pk/50

HM0152
€3.35



Wilton Recipe Right® 12 Cup Muffin
Pan

03-3118
€10.49

Materials for the cupcakes (20-24 cupcakes):

- 250 butter
- 5 eggs (approx. 250 gram)
- 2 teaspoons lime rasp (finely grated green skin)
- 2 tablespoons sour cream
- Handful of mint, finely chopped
- 100 ml water
- 125 gram unsalted butter
- 1 teaspoon lime juice
- 1 teaspoon lime rasp
- 100 ml whipped cream

Preheat the oven on 180°C (convection oven 160°C). Mix 500 gram mix, 250 gram butter and 5 eggs in 4 minutes on low speed to a smooth batter. Then add 1 teaspoon vanilla, lime rasp, mint and sour cream to the batter. Mix it all on medium speed. Line the baking cups in a muffin pan and fill them with the batter. Bake the cupcakes in approx. 18 minutes. Let the cupcakes cool down after baking on a cooling grid.

Mix 100 gram mix and 100 ml water for the buttercream, let this stand for 1 hour. Beat 250 grams butter for approx. 1 minute until creamy. Add a quarter of the mixture to the butter and beat until the mixture has been completely absorbed before adding the next quarter of the mixture. Once all of the mixture has been added, beat for another 5-10 minutes to a smooth buttercream. Add the vanilla, lemon juice and rasp and mix it on medium speed to a light smooth cream.

Beat the whipping cream until it forms soft peaks. Carefully mix the cream with the buttercream using a spatula. Place a closed star tip in a decorating bag and fill this with the cream. Make small swirls on the cupcakes.

You can even decorate the swirls with mint and a slice of lemon. If you don't like mint you can also use basil.

Made possible by FunCakes.