Raspberry Lime Mint Mojito Cupcakes

Lime Cupcakes

1¾ cup cake flour

½ tsp baking powder

½ tsp baking soda

½ tsp salt

1¼ cup sugar

zest of 2 limes

½ cup butter

2 large eggs, room temperature

3 Tbsp fresh squeezed lime juice

¾ cup buttermilk

Wilton Leaf Green Gel Food Coloring

Raspberry Filling

1 (12 oz.) bag frozen raspberries, thawed

¼ cup sugar

1 tbsp. cornstarch

Mint Buttercream

6 egg whites

1 1/2 cups sugar

1/2 teaspoon cream of tartar

2 cups butter

Preheat your oven to 350F degrees and line your cupcake pan with liners.

Zest the 2 limes into a small prep bowl and pour the sugar over it. Using the back of a rubber spatula, press the sugar into the lime zest.

Whisk together the flour, baking soda, baking powder and salt.

In the bowl of your stand mixer fitted with the paddle attachment, beat the butter on high until smooth.

Add the lime sugar and beat until incorporated, about 1-2 minutes.

One at a time, add the eggs and mix on medium-high for 30 seconds after each addition making sure to scrape the sides and the bottom of the bowl to ensure everything is incorporated.

Add the lime juice and mix in.

Add a small dollop of the gel coloring and mix until the color is uniform. Scape the bowl down to make sure all the batter has been dyed.

In three parts, add the flour with the mixer on low speed. Between each addition of flour, add half the buttermilk. After the last amount of flour has been added, turn the mixer off and scrape the sides and bottom of the bowl and fold in the remaining flour.

Bake for 18-20 minutes or until a toothpick comes out clean.

Cool cupcakes in pan for at least 5 minutes before removing to a wire rack to cool completely.

Filling

Puree the raspberries in a blender or food processor.

Strain the mixture through a fine mesh sieve into a saucepan to remove the seeds.

Whisk in the sugar and cornstarch, and heat, stirring frequently until the mixture boils.

Once it has thickened, remove the pan from the heat, transfer mixture to a bowl and chill.

Prepare mint buttercream while filling cools.

Cut a hole in the center of each cooled cupcake.

Fill each center with a spoonful of raspberry puree.

Top with a swirl of mint buttercream.

Fill center of buttercream with another dollop of raspberry puree.