Blackberry Lime Cupcakes

For blackberry jam

 1⅓ cups blackberries

 ½ cups sugar

 1 Tablespoon cornstarch

For Cupcakes

 1½ cups all-purpose flour

 1½ teaspoon baking powder

 ½ teaspoon salt

 1 stick unsalted butter, room temperature

 ¾ cup sugar

 zest of a lime

 1½ teaspoon vanilla extract

 3 large eggs, room temperature

 ½ cup buttermilk, room temperature

For the blackberry jam: Combine berries and sugar in saucepan. Bring to boil. Reduce heat to simmer and continue to cook until berries break down.

Use a wooden spoon to push berries through a fine mesh strainer to remove seeds.

Whisk cornstarch into strained mixture and bring to a boil. Continue to boil for 2 minutes until thick and syrupy. Remove from heat and allow to cool. (Jam will continue to thicken as it cools.)

For cake: Beat sugar and butter together until light and fluffy.

Beat in eggs, lime juice and vanilla.

Mix in dry ingredients and lime zest, alternating with buttermilk.

Scoop batter into prepared cupcake pan.

Place a spoonful of cooled jam in the center of each cupcake and use a knife to swirl.

Bake 24 minutes at 350. (For jumbo cupcakes.)

Frost with lime buttercream. Drizzle with more blackberry jam.