Cherry Limeade Cupcakes

Ingredients

1 1/2 cups self-rising flour

1 1/4 cups all-purpose flour

1 cup (2 sticks) unsalted butter, softened

2 cups sugar

4 large eggs, at room temperature

1 cup frozen limeade concentrate, thawed

1 teaspoon vanilla extract

Preheat oven to 350 degrees F.  Line 2 muffin tins with cupcake papers.

Combine the flours. Set aside

In a large bowl, on the medium speed of an electric mixer, cream the butter until smooth.

Add the sugar gradually and beat until fluffy, about 3 minutes.

Add the eggs, 1 at a time, beating well after each addition

Add the dry ingredients in 3 parts, alternating with the limeade and vanilla.

Add a couple drops of green food coloring.

With each addition, beat until the ingredients are incorporated but do not over beat.

Using a rubber spatula, scrape down the batter in the bowl to make sure the ingredients are well blended.

Carefully spoon the batter into the cupcake liners, filling them about 3/4 full.

Bake for 20 to 25 minutes, or until a cake tester inserted into the center of the cupcake comes out clean.

Cool the cupcakes in tins for 15 minutes.

**Cherry Buttercream**

6 egg whites

1 1/2 cups sugar

pinch salt

2 cups butter

1/2 teaspoon vanilla

2 Tablespoons maraschino cherry juice

Combine egg whites, sugar and salt in bowl of mixer.

Put over double boiler and whisk over simmering water until sugar melts and mixture is warm.   (130 degrees)

Transfer to mixer and beat with whisk until cooled and thickened.

Switch to flat beater and beat in butter 1 Tablespoon at a time.

Add cherry juice.