



Lime & Poppy Seed Cupcakes

Ingredients

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

Makes Approx: 24 Cupcakes

Buttercream Icing:

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

Lime Syrup:

220 grams Sugar
250 ml Lime Juice



Directions

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.