

# Recipe for: Cranberry Lime Cupcakes with Lime Buttercream

*Adapted from Paula Deen's recipe. Makes 2 ½ dozen. If you prefer, use your favorite cupcake recipe and add in the cranberries and lime zest. Frost with lime buttercream frosting.*

## Ingredients

1 cup butter, softened  
2 cups white granulated sugar  
4 large eggs, separated  
3 cups all purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
¾ cup whole milk  
A scant ½ cup whole buttermilk  
1 cup dried cranberries, chopped  
1 Tablespoon lime zest (2 limes)

## Lime Buttercream:

1 cup butter softened  
1 Tablespoon lime zest ( 2 limes)  
¼ cup freshly squeezed lime juice  
6 cups confectioners' sugar  
¼ cup heavy cream

## Directions

Preheat oven to 350F. Line muffin pans with paper cups or foil liners.

In large bowl beat butter and sugar at medium speed until fluffy. Add egg yolks, one at a time, beating well after each addition.

In medium bowl combine flour, baking powder and salt. In small bowl combine milk and buttermilk.

Gradually add flour mixture to butter mixture, alternating with milk mixture, beginning and ending with flour mixture.

In a medium bowl, beat egg whites at high speed with mixer until stiff peaks form. Fold egg whites into the cupcake batter. Gently stir in cranberries and lime zest until combined.

Fill muffin cups 2/3 full with batter. Bake 22-23 minutes or until done (toothpick inserted into certain of cupcakes should come out clean when done).

Remove from oven, allow to cool on rack 10 minutes, carefully remove cupcakes from muffin tins, allow to cool and frost.

## Directions for Lime Buttercream:

In a large bowl, beat butter and lime zest at medium speed until creamy. Gradually add powdered sugar and heavy cream. Beat well until fluffy and smooth.



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