

# ***Topped Chef***

## **Book 3 of the Key West Food Critic Mysteries**

### Recipe

#### **Lucy Burdette's Lime Cupcakes with Lime/Vanilla/Cream Cheese Frosting**

##### **Cupcake Ingredients**

- 2 cups all purpose flour
- 1 tsp. baking powder
- ½ tsp. salt
- ¼ tsp. baking soda
- 1 stick butter, softened
- 1 cup sugar
- 2 large eggs
- 2 and ½ tablespoons fresh lime juice (2-3 limes, depending on size)\*
- 1 tablespoon finely grated lime peel
- ¾ cup buttermilk

To make the cupcakes, preheat the oven to 350. Line a cupcake/muffin pan with paper liners. Sift first four ingredients together in a medium bowl. In another large bowl, beat the butter with a mixer until smooth. Add sugar and beat well. Add eggs one at a time, beating after each addition. Beat in the lime juice and lime peel. Add dry ingredients and buttermilk alternately to the butter/sugar/egg mixture in three stages. Divide the batter between twelve cupcake liners. Bake 20-25 minutes. (Mine took 22 minutes—check with a toothpick to see if they are done. And don't overbake!) Cool ten minutes and then remove from the pan and cool completely.

##### **Icing Ingredients**

- 1 8 oz. package of cream cheese, softened
- 1 stick of butter, softened
- 1 cup powdered sugar
- 1 tablespoon finely grated lime peel (zest of about 2 limes, depending on size)
- ½ tsp. vanilla

Beat all the ingredients together until soft. Then frost the cupcakes—this is a very generous helping of rich icing. If you like less frosting,

you can reduce the amount of cream cheese and butter, or freeze the excess for another use. Refrigerate the frosted cupcakes if not serving immediately, but then serve at room temperature.