

Key Lime Cupcakes

These delicate cupcakes are packed with flavor and have a moist crumb. They are perfect for any spring celebration, birthday, or afternoon tea. The olive oil keeps the crumb moist and the cake a little dense, while the vinegar activates the baking powder, ensuring a fluffy texture. With three additions of lime in the olive oil, vinegar, and zest, these cupcakes are bright and spring-like in every way. They rise considerably in the pan, so don't fill the cupcake papers more than half full.

Makes 24 cupcakes

2 cups Cake and Pastry flour
2 tsp baking powder
1/3 cup Persian Lime Infused Olive Oil
1 cup granulated sugar
2 eggs
2 tsp lime zest
1/2 tsp vanilla
1/2 tsp sea salt
3/4 cup milk
2 Tbsp Key Lime White Balsamic Vinegar

1 batch of Matcha Buttercream Frosting

Preheat the oven to 375°F and line 2 muffin tins with muffin cup liners and set aside.

Sift flour and baking powder together and set aside.

In a large bowl, using a hand beater or stand mixer with the paddle attachment, cream together olive oil, eggs, sugars, and zest until lightened in color and fluffy – about 2 minutes. Add the vanilla and sea salt.

Add flour mixture to wet mixture, alternating dry ingredients first, followed by milk, and balsamic until mixed into batter. Stir batter after each addition to ensure it is combined and smooth.

Scoop batter into prepared cupcake liners to 1/2 full. Bake in preheated oven for 18 to 22 minutes or until cake tester comes out clean. Cool on a baking rack to room temperature before frosting with Matcha Buttercream.

Store in an airtight container at room temperature for up to 5 days.