

These Strawberry Key Lime Cupcakes Taste Like Summer in Every Bite

Natural strawberry preserves



OVEN
400°F

TIME
30 min

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INGREDIENTS

1 ½ cups all-purpose flour (spooned and leveled)
1 tsp baking powder
¼ tsp salt
½ cup unsalted butter (room temperature)
1 cup granulated sugar
2 large eggs
Zest and juice of 2 limes (or 1/3 cup lime juice, but zest is highly recommended)
½ cup buttermilk (room temperature)(Tip: Make your own with ½ cup milk + 1 tsp lemon juice or vinegar. Let sit 5 minutes.)
¾ cup unsalted butter (room temperature)
¾ cup natural strawberry preserves or jelly
3 cups powdered sugar
Pinch of salt

DIRECTIONS

- 1.** Preheat and Prep: First things first: I preheat my oven to 400°F and line a standard muffin tin with 12 cupcake liners. I like to give them a quick spritz of baking spray too, just in case.
- 2.** Mix the Dry Ingredients: In a medium bowl, I whisk together the flour, baking powder, and salt. It's a simple step, but it makes a big difference in texture when everything's evenly mixed.
- 3.** Cream the Butter and Sugar: Using my stand mixer fitted with the paddle attachment, I cream the room temperature butter and sugar together until it's light and fluffy. Then I add the eggs, one at a time, mixing well after each. Once that's smooth, I toss in the lime zest and juice. The kitchen already starts to smell like summer at this point.
- 4.** Combine Wet and Dry Ingredients: Next, I alternate adding the flour mixture and buttermilk to the wet mixture, starting and ending with flour. This method keeps the batter smooth and prevents over-mixing, which is key to soft cupcakes.
- 5.** Bake to Perfection: I divide the batter evenly into the liners, filling each about two-thirds full. I've learned not to overfill-any extra batter just gets baked into a bonus cupcake. These bake at 400°F for 13-15 minutes, or until a toothpick comes out clean. I let them sit in the pan for 10 minutes, then transfer to a wire rack to cool completely.
- 6.** Make the Strawberry Frosting: While the cupcakes cool, I whip up the frosting. I beat the butter and strawberry preserves until completely smooth, scraping down the sides as needed. Then I gradually add in the powdered sugar and a pinch of salt, mixing until it's

fluffy and creamy.

7. Frost and Decorate: I load the frosting into a piping bag fitted with a large star tip (Wilton 2D or 1M are my go-tos) and swirl it onto the cooled cupcakes. For a finishing touch, I top each one with a slice of fresh lime or a halved strawberry. It's a little detail that really brings it all together.

SWAPS & NOTES

that lime juice alone can't match.

Room temperature ingredients : For smooth mixing and better rise, make sure your eggs and buttermilk aren't cold.

Chill the frosting slightly : If the frosting feels too soft, a few minutes in the fridge firms it up perfectly for piping.

Mix preserves thoroughly : For a smoother frosting, use a fine mesh strainer to remove chunks from the strawberry preserves if needed.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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