

Fruity Margarita Cupcakes with Tequila, Lime, and a Sugary Rim

Strawberry Mango Margarita Cupcakes ???



OVEN
275°F

TIME
50 min

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INGREDIENTS

For the Cupcakes:

3% cups all-purpose flour

1... cups caster sugar

3 tsp baking powder

% tsp fine salt

% cup unsalted butter, softened

2 large eggs

1% cups full cream milk

% cup vegetable oil

2 tbsp Greek yogurt or sour cream

1 tsp vanilla extract

1 tsp strawberry flavoring

1 tsp mango flavoring

2 tsp tequila (optional)

Food gels: red/pink for strawberry, yellow for mango

For the Frosting:

1 batch American or Swiss Meringue Buttercream

Strawberry & mango flavorings

Food coloring: red/pink and yellow

For Decoration:

1 cup granulated sugar (for rims)

10 limes, cut into 40 wedges

10 strawberries, halved

DIRECTIONS

1. Preheat & Prep: Preheat oven to 275°F (140°C) for fan-forced or 320°F (160°C) for conventional. Line 2 muffin pans with cupcake liners.
2. Make the Batter: In a large bowl, mix:
3. Flour, caster sugar, baking powder, and salt. Add in butter and mix until crumbly.
4. In another bowl, whisk together:
5. Eggs, milk, oil, : Greek yogurt, vanilla, and tequila.
6. Combine wet and dry ingredients until just mixed.
7. Divide & Color: Split the batter into two equal parts:
8. Add strawberry flavoring and pink/red food gel to one half.
9. Add mango flavoring and yellow food gel to the other.
10. Fill & Bake: Pipe or spoon alternating spoonfuls of strawberry and mango batter into each liner to create a swirl effect.
11. Bake for 40-50 minutes, or until a toothpick inserted comes out clean.
12. Let cupcakes cool completely before frosting.

