

Key Lime Cupcakes That Taste Like Sunshine

Key Lime Cupcakes Recipe ??



OVEN
350°F

TIME
3 min

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INGREDIENTS

For the Cupcakes:

1½ cups all-purpose flour

1½ tsp baking powder

¾ cup unsalted butter, softened

¾ cup granulated sugar

2 large eggs

1 tsp vanilla extract

1 tbsp key lime zest

... cup key lime juice

¾ cup buttermilk

3-4 drops green food coloring (optional)

For the Cream Cheese Filling:

4 oz cream cheese, softened

2 tbsp powdered sugar

1 tbsp key lime juice

For the Frosting:

2 cups powdered sugar

Green sugar sprinkles (optional)

Lime slices (for garnish)

DIRECTIONS

- 1.** Preheat & Prep: Preheat oven to 350°F (175°C). Line a 12-cup muffin tin with cupcake liners.
- 2.** Mix Dry Ingredients: In a medium bowl, whisk together flour and baking powder. Set aside.
- 3.** Cream Butter & Sugar: In a large bowl, beat butter and sugar together until light and fluffy (about 2-3 minutes). Add eggs one at a time, then mix in vanilla extract, key lime zest, and key lime juice.
- 4.** Combine Wet & Dry: Alternately add the flour mixture and buttermilk to the wet mixture, beginning and ending with flour. Stir in food coloring if using.
- 5.** Bake: Scoop batter into liners, filling each about 2/3 full. Bake for 18-20 minutes, or until a toothpick inserted into the center comes out clean. Let cool completely before filling and frosting.
- 6.** Make the Filling: Beat together cream cheese, powdered sugar, and lime juice until smooth. Use a small knife or cupcake corer to remove a center plug from each cupcake. Fill the center with a small spoonful of the cream cheese mixture.
- 7.** Make the Frosting: In a bowl, beat butter and cream cheese until fluffy. Add powdered sugar gradually, then beat in key lime juice and vanilla extract.
- 8.** Decorate: Pipe frosting onto cooled and filled cupcakes. Top with green sugar sprinkles and a lime slice for a bright, festive finish!

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

Original recipe: <https://chefmaniac.com/key-lime-cupcakes-that-taste-like-sunshine/>