

KEY LIME PIE CUPCAKES

BY AMY WEBSTER



INGREDIENTS

CUPCAKES

2 cups flour
1 cup sugar
1 tsp baking soda
1/2 tsp salt
3 Tbsp lime juice
Zest from two limes
3/4 cup almond milk (or soy)
1/2 cup canola or vegetable oil
1 Tbsp white vinegar (or apple cider vinegar)
1 tsp Vanilla extract

LIME FROSTING

6 cups powdered sugar
1/2 cup vegan butter
6 Tbsp lime juice
3 tsp lime zest



1. Preheat oven to 350°F and line cupcake pan. Sift the flour into a mixing bowl and add sugar, baking soda, and salt.
2. In a separate bowl, combine lime juice, zest, almond milk, oil, vinegar, and vanilla extract. Mix well then add dry ingredients. Mix to combine. If batter is too thick, add a splash of almond milk and mix.
3. Pour into lined cupcake pan. Bake for 25-30 minutes or until a toothpick inserted into the center of one of the cupcakes comes out clean.
4. Make the frosting by adding the powdered sugar, vegan butter, and lime juice to a standing mixer bowl (or use a hand-held electric mixer). Mix on low to combine then increase speed to medium-high until well combined. If the frosting is too thin, add more powdered sugar, and if it's too thick, add lime juice a drop at a time until desired consistency.
5. When cupcakes are completely cool, pipe frosting on cupcakes and sprinkle with lemon zest for decoration. Enjoy!