

Limoncello Cupcakes

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Perfect White Cake

off the back of the King Arthur's Cake Flour Box w/ a few modifications

2 3/4 c. KA Unbleached Cake Flour
1 2/3 c. sugar
1 T. baking powder
3/4 t. salt
3/4 c. unsalted butter, softened
4 large egg whites plus 1 whole egg
3/4 c. 1% milk + 1/4 c. sour cream (*modification from the original recipe*)
1/2 t. orange extract
zest from 1 organic lemon

Combine all of the dry ingredients in the bowl of a stand mixer and slowly mix together with the paddle attachment to aerate.

Add the butter, mix.

Add the egg whites, then the whole egg, beating after each addition.

Whisk together the milk, sour cream, extract and lemon zest.

Add 1/2 of this mixture to the bowl and beat on high for 2 minutes.

Add the other 1/2 of the liquid mixture and beat again on high for 2 minutes.

Distribute among 24 lined muffin cups and bake at 350 degrees for 15 to 20 minutes.

Cool completely before frosting!

Limoncello Frosting

4 c. powdered sugar
1 c. unsalted butter, softened and cut into chunks
6 T. limoncello
3 to 6 T. lemon juice

Combine the powdered sugar and butter in the bowl of a stand mixer with the whisk attachment fitted securely.

Slowly add in the limoncello while the whisk is on low speed.

Once incorporated, turn the whisk on high and beat for 2 to 3 minutes.

Slowly add in the lemon juice and beat for another 2 minutes.

Scrape down and beat for another minute.

Pipe the frosting onto the cupcakes and gently invert the cupcake and dunk the tops in a bowl full of coarse yellow sugar.