

Make It Sweet.

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Margarita Cupcakes

All the traditional ingredients in a margarita – tequila, triple sec and limes are the highlight of these cupcakes. The fresh lime zest is essential to give them that bright, refreshing flavor. For the decoration, combine green and white crystal sugar along with a pinch of Kosher salt. Dip the edges of the iced cupcake – like a rimmed glass. Enjoy!

1 2/3 C Granulated Sugar (320g)
2 3/4 C Cake Flour (336g)
2 tsp Baking Powder
1 tsp Baking Soda
1 tsp Salt
1/3 C Butter (90 g) – room temperature
1 Tbsp Vanilla Bean Paste
3 Large Eggs
1/2 C Sour Cream (not low-fat) (114g)
1/3 C Vegetable Oil (90 g)
1/4 C Tequila
1/4 C Triple Sec
1/4 C Heavy Cream
Zest of 2 Limes
Juice of 1 Lime
1/4 C Sprite

Preheat oven to 325°F

1 – Into a large mixing bowl measure out sugar, flour, baking powder, baking soda and salt, mix and set aside.
2 – To the flour mix add the butter and vanilla bean paste and mix until crumbly.
3 – Add eggs, sour cream and oil. Mix until all incorporated.
4 – Add tequila, triple sec, heavy cream, lime zest and lime juice and Sprite and mix until smooth.
5 – Portion into cupcake liners. Makes 24 cupcakes.
6 – Bake for approximately 25 minutes until they spring back to the touch. Cool before icing.



Margarita Buttercream Icing

This is a delicious variation to our standard American Buttercream. Adding the butter makes it less temperature stable and not as stiff for piping, but the flavor is delicious. Still be sure to use the high ratio shortening instead of a regular shortening, so it has a creamy consistency and is nice and fluffy. This recipe is enough icing for approximately 24 cupcakes.

10 Tbsp (5 oz) butter at room temperature
5 Cups (22 oz) 10x powdered sugar
2 1/2 Tbsp milk
1 1/2 tsp vanilla - clear
pinch salt
2/3 Cup (5 oz) high ratio shortening
1 Tbsp Tequila
1 Tbsp Triple Sec
1 Tbsp Lime Juice
Zest of 1 lime

Mix the butter, sugar, milk, vanilla and salt using the paddle attachment of a Kitchen Aid style mixer or a hand mixer for 5 minutes at low speed and then 2 minutes at medium speed. Add the shortening and mix for 2 minutes at medium speed. Add the tequila, triple sec, lime juice and lime zest and continue mixing for another 5 minutes at low speed until light, fluffy and smooth.