

Key Lime Pie Cupcakes

adapted from NabiscoWorld.com, Howtobaker.com, foodtv.com

Ingredients

Lime Curd

- 1/2 cup granulated sugar
- 2 large eggs
- 2 tablespoons grated lime zest
- 1/4 cup lime juice
- 4 tablespoons unsalted butter, diced

Coconut Graham Cracker Crust

- 1 1/4 cups graham cracker crumbs
- 1/4 cup sugar
- 1/4 cup sweetened shredded coconut
- 5 Tbsp. butter, melted

Cupcakes

- 1 box white cake mix plus ingredients called for on the box

Lime Zest Buttercream

- 2 1/2 cups confectioners' sugar
- 1 cup butter
- 1 teaspoon vanilla extract
- 2 tablespoon half and half
- juice and zest of 1 lime

Directions

1. To make **lime curd**, bring a pot of water to a boil and then reduce to a simmer. In a mixing bowl that fits on top of the pot (without falling in or touching the water), combine sugar, eggs, lime zest and juice. Cook mixture over medium-low heat, whisking constantly. Cook until mixture begins to thicken and hold the mark of a whisk ran through it; about 10-15 minutes.
2. Remove pan from heat. Whisk in diced butter a few pieces at a time. Mix until well combined. Strain mixture through a fine sieve or cheese cloth. Cover mixture tightly with plastic by laying plastic wrap directly on the surface of the curd. This prevents a film from forming.
3. Chill for 3 hours or overnight to set the curd.
4. Preheat oven to 350 degrees. Line cupcake cups with cupcake liners.
5. To make **coconut graham crust**, mix all crust ingredients until well blended. Spoon 1 tablespoon of the crust mixture into each cupcake cup. Press with a pastry tamper.
6. Bake for 3-5 minutes.

7. To make **cupcakes**, prepare the cake batter according to the box's directions. Pour batter over crust and fill until 2/3 -3/4 full. Bake cupcakes as directed on the box.
8. Allow cupcakes to cool completely.
9. Using the cone method, use a small paring knife to cut a cone out of the center of each cupcake.
10. Add some lime curd to the cupcake and replace the top portion of the cone, slicing off the tip to leave room for the filling.
11. To make **lime zest buttercream**, in a standing mixer fitted with a whisk, mix together sugar and butter.
12. Mix on low speed until well blended and then increase speed to medium and beat for another 3 minutes.
13. Add vanilla, lime juice, half and half, and lime zest and continue to beat on medium speed for 1 minute more.
14. Pipe frosting on to cupcakes as desired.

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<http://mikiskitchen.com/2011/07/18/key-lime-pie-cupcakes/>