

Lilikoi (Passion Fruit) Cupcakes

by Miki with help from [my kitchen addiction](#), [Annie's Eats](#) and [food.com](#)

Ingredients

Lilikoi (Passion Fruit) Curd

- 1/2 cup passion fruit concentrate/juice/puree
- 1 cup granulated sugar
- 4 egg yolks
- 1/2 cup (1 stick) unsalted butter, cut into 6 pieces

Cupcakes

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

Lilikoi Swiss Meringue Buttercream

- 3/4 cup passion fruit concentrate/juice/puree
- 4 large egg whites, at room temperature
- 1 1/4 cups sugar
- 3 sticks (1 1/2 cups) unsalted butter, at room temperature

Directions

1. To make the **lilikoi 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), whisk together the lilikoi juice, sugar, and egg yolks.
2. Place the mixing bowl over the pot of simmering water, and continue to whisk until the mixture thickens and coats the back of a wooden spoon (about 15-18 minutes).
3. Remove the mixing bowl from the heat. Gradually whisk in the butter, one piece at a time, until it has all been incorporated into the lilikoi curd.
4. Strain the curd into a clean bowl or jar.
5. Press a piece of plastic wrap down against the surface and refrigerate.
6. To make the **cupcakes**, prepare and bake cupcakes as directed on the box.
7. Allow cupcakes to cool completely.
8. Using the cone method, use a small paring knife to cut a cone out of the center of each cupcake.
9. Add some lilikoi curd to the cupcake and replace the top portion of the cone, slicing off the tip to leave room for the filling.
10. To make the **lilikoi buttercream**, combine the egg whites and sugar in a heatproof bowl set over a pot of simmering water. Heat, whisking frequently, until the mixture reaches 160° F and the sugar has dissolved.
11. Transfer the mixture to the bowl of a stand mixer fitted with the whisk attachment. Beat on medium-high speed until stiff peaks form and the mixture has cooled to room temperature, about 8 minutes.
12. Reduce the speed to medium and add the butter, 2 tablespoons at a time, adding more once each addition has been incorporated. If the frosting looks soupy or curdled, continue to beat on medium-

high speed until thick and smooth again, about 3-5 minutes more (*or longer – don't worry, it will come together!*)

13. Blend in the passion fruit juice until smooth and completely incorporated, scraping down the sides of the bowl as needed.
14. Pipe frosting on to cupcakes as desired and garnish with a drizzle of lilikoi curd.

Miki's Kitchen

<http://heymikiheymiki.wordpress.com/2013/07/08/lilikoi-passion-fruit-cupcakes/>