



Key Lime Cupcakes

INGREDIENTS: (makes 24 cupcakes)

Filling:

- 1 cup key lime juice
- 1 can (14 oz.) sweetened condensed milk
- 1 egg

Cupcakes:

- 2 cups of graham crackers (finely crushed)
- 3 Tablespoons of butter (melted)
- 1 boxed yellow cake mix (plus water, oil and eggs to make according to package)

Frosting:

- 2 sticks (8 oz) salted butter (at room temp)
- 2 sticks (8 oz) unsalted butter (at room temp)
- 3 cups of powdered sugar
- 2 teaspoons vanilla
- 2 Tablespoons of key lime juice

DIRECTIONS:

Filling:

- Mix together key lime juice, sweetened condensed milk and egg and pour into a small casserole.
- Bake at 325F degrees for 15-20 minutes (until center is set)
- Cool completely.

Cupcakes:

- Mix crushed graham crackers with melted butter.
- Spoon about 1 teaspoon of this mixture into 24 cupcake liners in muffin tins (you'll have a little left to garnish with at the end)
- Press crumbs firmly into bottom of cup.
- Make cake mix according to box, and divide batter equally between the 24 cupcake liners.
- Bake according to directions on box
- Remove from oven and cool completely.
- Core cupcakes
- Spoon cooled filling into a zip top bag and clip a corner off.
- Pipe filling evenly into each cupcake, saving about 1/4 of a cup of filling to drizzle on the top at the end.
- Place top of core back in place

Frosting:

- Place butter, powdered sugar, vanilla and 2 Tablespoons of key lime juice into a large bowl.
- Using a mixer, beat on high until light and fluffy.
- Pipe frosting on top of cupcakes and drizzle remaining filling on top.
- Sprinkle with remaining graham crust crumbs and ENJOY!!!!