



Walnut Lime Splash

Prep time: 15 minutes

Cook time: 20 - 25 minutes

Servings: 18 cupcakes

Ingredients:

1 cup of lime slices

2 tablespoon of grated lime peel

1 teaspoon of lime juice (squeezed from the lime)

1 cup of sugar

1/2 cup of butter (melt butter in a sauce pan)

2 eggs

2 tsp. vanilla

1 1/2 cup all-purpose flour

1 3/4 tsp. baking powder

1/2 cup of milk

1 can of Duncan Hines Whipped frosting

Fluffy White

Diamond Walnut Topping

Pre-heat oven to 350 F.

Beat in a bowl your sugar, butter, eggs, lime grated lime peel, lime juice and vanilla. In a separate bowl sift your flour and baking powder well. Then add the flour and baking powder and milk to your bowl, blend for 2 to 3 minutes.

Pour your batter into a muffin pan or decorative cups, 1/2 fill the cups.

Bake 20 to 25 minutes. Allow to cool then add your frosting, lime slice and Diamond Walnut topping.

What better way to celebrate the holidays!

Recipe and Photo Credit:

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