

Pink Lemonade Cupcakes

Recipe By *Nechama Fiddle*



Cooking and Prep:  40
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Serves:  24

Contains:    

Preference: Parve

Difficulty: Medium

Occasion: Shabbat, Purim,
Shavuot

Diet: Vegetarian, Pescetarian

Source: Whisk by Ami

Magazine

Ingredients (14)

Cupcakes

- 2 and 1/3 cups flour
- 2 and 1/2 teaspoons **Haddar Baking Powder**
- 1/2 teaspoon salt
- 1 cup margarine, softened (2 sticks)

- 1 and 1/4 cups sugar
- 3 eggs
- 1 and 1/2 teaspoons Gefen Pure Lemon Extract
- 1 teaspoon Gefen Vanilla Extract
- 2/3 cup milk or non-dairy creamer
- 2-3 drops pink food coloring

Strawberry pink frosting

- 1 cup margarine, softened (2 sticks)
 - 6 cups powdered sugar
 - 1/3 cup frozen strawberries, defrosted and drained
 - 1/8 teaspoon salt
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Start Cooking

For the Cupcakes

1. Preheat the oven to 350°F.
2. Line 24 regular sized muffin tins with paper liners; set aside.
3. Combine flour, baking powder, and salt in a medium bowl. Using a wire whisk, mix until thoroughly combined. Set aside.
4. In a large bowl, beat margarine using an electric mixer.
5. Add sugar, eggs, and extracts. Beat on high for five minutes, scraping the sides of the bowl occasionally.
6. Reduce mixer speed to lowest speed, and add 1/3 of the flour mixture.
7. Mix until just combined.
8. Add 1/3 cup milk, then another 1/3 of the flour mixture, the remaining milk, and the remaining flour mixture.
- 9.

Scrape the sides of the bowl, add the food coloring and mix until just combined.

10. Divide batter evenly among the muffin tins.
11. Bake for 20-25 minutes or until an inserted toothpick comes out clean.
12. Cool completely.

For the Strawberry Pink Frosting

1. Cream margarine in a large bowl, using an electric mixer.
2. Add salt, strawberries, and 3 cups of powdered sugar. Beat on high, until smooth and creamy.
3. Add remaining powdered sugar, and mix until smooth.
4. Transfer frosting to a pastry bag fitted with a large piping tip.
5. Pipe a swirl of frosting on to each of the cooled cupcakes.