



Tangerine Cupcakes

Level: Easy

Prep Time: 35 minutes

Serves: 24

Cook Time: 30 minutes

Cupcake recipe:

1 cup unsalted butter; softened
2 cups white granulated sugar
3 large eggs; at room temperature
3 tsp. tangerine zest
1 tsp. vanilla extract
3½ cups cake flour
1 tsp. baking soda
½ tsp. baking powder
½ tsp. table salt
2 cups sour cream
24 cupcake liners



Tangerine 7-Minute Meringue Frosting:

4 Tbsp. tangerine juice; seeds strained
3 large egg whites
1½ cups white granulated sugar
3 Tbsp. water
1 Tbsp. light corn syrup
¼ tsp. cream of tartar
Pinch of salt
1 tsp. tangerine zest

For cupcake: Preheat oven to 350°. Place cupcake liners in two muffin pans. Set aside.

In a stand mixer with a wire whip attachment, cream the butter and sugar on medium speed for about 4 minutes, until light-colored and fluffy. Add eggs one at a time, beating after each addition. Add tangerine zest and vanilla and mix well. In a large bowl, mix the flour, baking soda, baking powder, and salt. Alternately add the flour mixture and sour cream to the butter mixture about 4 times each, mixing well and scraping the sides of the bowl after each addition. At the end, the batter will be thick. Fill each cupcake liner with ¼ cup of batter. Bake for 13 to 18 minutes, or until a toothpick inserted into the center of the cupcakes comes out clean. Cool on a wire rack.

For frosting: In a large heatproof bowl, mix the tangerine juice, egg whites, sugar, water, corn syrup, cream of tartar, and salt with an electric handheld mixer until all are combined. Place the heatproof bowl over a small pot of boiling water, making sure the bottom of the bowl does not touch the water (like a double boiler). Beat the mixture constantly with the handheld mixer at medium-high speed for about 7 to 10 minutes, until stiff peaks form. Remove the bowl from the heat and continue beating until the frosting cools to room temperature. Add the tangerine zest and mix until combined. Frost the cooled cupcakes.

Notes:

- Zest the tangerines first before juicing. Strain the juice to remove all seeds and pulp. I used 2 large tangerines for this recipe.
- This recipe adapted from Hawai'i Bakes cookbook, Kalamansi Cupcakes and Kalamansi 7-Minute Meringue Icing, pg. 69 and 70.