



COOKING WITH CHEESE

from the **USA**



Calamansi Lime Cupcake

A perfect mix of sweet and sour, these cupcakes are complemented by a creamy blend of lime cream cheese frosting for a mildly tart flavor.

INGREDIENTS:

Cupcake

- 150g Cake Flour
- 3g Baking Powder
- 3g Baking Soda
- 15g U.S. Permeate
- 100g Eggs
- 120g Caster Sugar
- 112g Vegetable Oil
- 100g Plain Yogurt

Calamansi Curd

- 54g Calamansi Juice
- 76g Fine Sugar

- 26g Egg Yolk
- 35g Egg

Lime Cream Cheese Frosting

- 100g U.S. Cream Cheese
- 30g Icing Sugar
- 25g Unsalted Butter, softened
- 25g Mascarpone
- 3g Lime Zest

DIRECTIONS:

Cupcake

- Combine cake flour, permeate, baking powder and baking soda. Set aside.
- In a large bowl, whisk eggs, caster sugar together for 1 minute. Add vegetable oil and continue to whisk for another minute. Slowly add the flour mixture and mix until just incorporated.
- Add in plain yogurt and mix till smooth.
- Divide the mixture evenly among the prepared muffin cups.
- Bake at 170°C for 12 – 15 minutes or until golden brown.

Calamansi Curd

- Combine all ingredients in a heatproof bowl and place over a saucepan of gently simmering water. Stir until a curd is formed. Allow to cool and chill in the refrigerator.

Lime Cream Cheese Frosting

- Mix cream cheese and icing sugar together till smooth and creamy.
- Add butter and mascarpone. Mix until smooth and add in lime zest.

To Assemble

- Pipe approx. 12g of lime cream cheese frosting into the center of the cupcake.
- Top each cupcake with approx. 20g of frosting, filling the center of the frosting with 6g of calamansi curd. Top with lime slices, if desired.

Makes 15 cupcakes.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.