

# calamansi cupcakes

These pillow-soft cupcakes have a delicious tartness, courtesy of our local lime. No frosting needed!

## INGREDIENTS

16 cupcake liners  
2 large eggs  
½ cup Golden Fiesta Canola Oil  
½ cup sugar  
1 cup cake flour  
1 ½ tsp baking powder  
½ tsp baking soda  
¼ tsp salt  
¼ cup calamansi juice  
½ cup powdered sugar, sifted

## PROCEDURE

**1** Preheat oven to 350°F. Place 16 cupcake liners in 2 12-cup cupcake pans. Set aside.  
**2** In a large mixing bowl, whisk eggs, **Golden Fiesta Canola Oil**, and sugar together until well mixed. Set aside.  
**3** In another large bowl, sift together flour, baking powder, baking soda, and salt.

**4** Scoop half the flour mixture into the bowl with the egg mixture. Stir until just combined. Pour in calamansi juice and mix until mixture bubbles. Add remaining flour mixture, and stir until no flour is visible.

**5** Scoop batter into each lined cup of the prepared cupcake pans, filling each until ¾ full. Place in oven and bake 20 minutes, or until a toothpick emerges cleanly from the center of each cupcake.

**6** Remove from oven, and let cool slightly before removing each cupcake from the pan. Cool completely on wire rack. Sprinkle each cupcake with powdered sugar before serving.

**TAKES** 30 MINUTES + CHILLING TIME

**MAKES** 16 SERVINGS



**SKILL BOOSTER** If you like your cupcakes more sour than sweet, increase the calamansi juice to ⅓ or ½ cup.