

CALAMANSI MUFFINS BORACAY STYLE

by RoniB's Kitchen Recipe Collection

Ingredients

- 114g unsalted butter
- 200g caster sugar
- 2 large eggs, slightly beaten
- 192g plain flour
- 1 tsp baking powder
- 1/4 tsp sea salt flakes
- 60ml full cream milk at room temperature
- 60ml kalamansi juice (you can substitute lemon juice)
- 60ml water, freshly boiled kettle

FOR THE ICING

- 175g icing sugar
- 90g soft unsalted butter
- 2 tsp kalamansi juice (or lemon juice)

PREPARATION: 25MIN

COOKING: 20MIN

READY IN: 45MIN

Serving:

Enjoy with a cup of tea or coffee

Product



Directions

FOR THE CAKE

1. Preheat the oven to 180C or 160C fan-assisted
2. Place muffin bases on the muffin pan.
3. Sieve flour in a bowl then mix in baking powder and salt. Set aside.
4. In another bowl, combine milk and kalamansi juice (or lemon). Set aside.
5. In a small bowl, slightly beat the eggs. Set aside.
6. Using a mixer, cream the butter in a large bowl while slowly adding the sugar.
7. Add the beaten eggs and continue to mix until it is smooth.
8. Add the milk mixture and the flour mixture until well blended.
9. Slowly add the freshly boiled water and mix well.
10. Using a spoon, scoop the batter into the muffin pans until it is 3/4 full.
11. Bake in the oven for 18 to 20 minutes or until a toothpick is clear.
12. Cool the muffins on a wire rack for about 15 minutes before icing.

FOR THE BUTTERCREAM ICING

1. Use a food processor to pulse the icing sugar to remove any lumps. Please make sure to cover to avoid icing dust going everywhere.
2. Add the softened butter. Mix until fully incorporated, scraping the sides of the bowl as needed.
3. Using the small opening at the top of the food processor and the motor running, gently pour the juice.
4. Remove the blade and carefully scrape the mixture with the spatula.
5. Generously cover each muffin with the icing.