

4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4



1 QUICK RECIPE:

Margarita Cupcakes

- 1 1/2 Cups All Purpose or Whole Wheat Pastry Flour
- 2 Tsp Baking Powder
- 2 Tsp Lime Zest
- 1/2 Cup Nonfat Plain Greek Yogurt
- 1 Cup Sugar
- 1 Large Egg
- 4 Large Egg Whites
- 1/2 Cup Avocado Oil
- *Margarita Frosting
- **Lime Garnish

Step One Preheat the oven to 350F. Line 2 (12 hole) cupcake tins with cupcake wrappers (or mini cupcake tins).

Step Two Whisk together the flour, baking powder, and zest in a bowl.

Step Three In another large bowl, whisk together the yogurt, sugar, egg and egg whites. Add the flour mixture to the yogurt mixture, then stir in the oil until just incorporated.

Step Four Pour the batter into the prepared tins. Bake for about 10 minutes, until a toothpick inserted



into the centers comes out with just a few crumbs. Cool the cupcakes before frosting.

Margarita Frosting

- 1 (8 oz) Pkg Light Cream Cheese
- 3 TB Unsalted Butter
- 1 Tsp Tequila (or Vanilla Extract)
- 1 - 2 Cups Powdered Sugar
- Zest of 1 Large Orange

In the bowl of a standing mixer, (or with a hand mixer), cream together the butter and cream cheese, then add the tequila. Gradually add the powdered sugar until your desired consistency and then stir in the orange zest. Chill until ready to use.

**Lime Garnish

Combine 1/4 Cup Raw or Demerara

Sugar with 2 TB Lime Zest. Sprinkle over the top of each cupcake.

2 KITCHEN SCOOP

Did you know the Margarita was named after the first person to taste it? Bartender Don Carlos Orozco was experimenting with new drink ideas when Margarita walked into the bar. She declared the drink delicious and a legendary cocktail was born!

3 CLEVER

Always make sure to chill cream cheese frostings before using - you will be able to create some height on top of your cakes without having the frosting slide off!

4 CHEERS!

Domaine Ste. Michelle

Cuvee Brut

Columbia Valley, Washington

About \$18.00

Celebrate Spring! A citrus sweet treat like this one deserves a little sparkle. This one is a "cuvée", (the French word for blend), of traditional champagne grapes like Chardonnay, Pinot Noir and Pinot Meunier. You'll enjoy toasting with this not-too-dry and not-too-sweet fizzy, that has a refreshing lemon-lime taste and a light toasty finish. to drink and even easier to love.