

# PAULANER HEFE-WEIZEN CITRUS CUPCAKES



## INGREDIENTS:

- 1½ Cups All Purpose Flour
- 1½ tsp. Baking Powder
- ¼ tsp. Salt
- 2 Extra Large Eggs
- ⅔ Cup Granulated Sugar
- 1½ Sticks (12 Tbsp.) Butter, melted and cooled
- 2 tsp. Vanilla Extract
- Zest of One Orange
- 3 Tbsp. Buttermilk (shaken)
- ½ *Cup Paulaner Hefe-Weizen Beer*
- Optional: 3 Tbsp. Poppy Seeds

Prepare cupcake tin by lining with paper wrappers or using non-stick baking spray. Preheat oven to 350° F. Makes 12 regular-sized cupcakes. **TIP:** Prepare by letting eggs, buttermilk, and beer become room temperature. Pour beer into a glass so that it can settle somewhat before incorporating.

## DIRECTIONS:

In a small bowl, whisk together the flour, baking powder, and salt. Set aside.

In a separate small bowl, mix together the Hefe-Weizen, buttermilk, and orange zest.

In a medium bowl, use a hand mixer to beat the eggs and sugar for about 2 minutes until they become airy and light. Slowly mix in the cooled, melted butter and vanilla extract.

Add half of the flour mixture and once just combined, add the beer and butter milk mixture. Scrape the sides and bottom of the bowl to make sure you don't miss any lumps. Carefully mix in second half of the flour mixture, but don't over-work the batter. (If including poppy seeds, add with final amount of flour mixture).

Scoop the batter into prepared cupcake tins. Bake for 20 minutes, rotating half way through baking. Cupcakes are done when a tester inserted in center comes out clean. Allow to cool completely before decorating with your favorite frosting.