

## Strawberry Margarita Mini Muffins

### Ingredients

8 ounces flour  
4 ounces sugar  
1 teaspoon salt  
2 teaspoons baking powder  
8 ounces bottled strawberry-flavored margarita drink mix  
2 eggs  
4 ounces (one stick) butter, melted and cooled to room temperature  
1 lime

Set a medium bowl on your scale and set the scale to zero. Add flour until the display reads 8 ounces. Then add sugar until display reads 12 ounces total (adding only 4 ounces of sugar). *Note: You could also weigh out your flour and sugar separately, then add to the bowl, but that is an extra step.* Add salt and baking powder and whisk together.

In a larger bowl, add drink mix, eggs, and the zest and juice of the lime. Whisk together and slowly add the melted butter, constantly whisked to temper the eggs and prevent curdling.

Add flour mixture to wet ingredients and stir to combine.

Using a small cookie scoop, scoop muffing batter into a greased mini muffin tin.

Bake at 375 degrees F for 10-11 minutes, until muffins spring back when touched and before they begin to brown.

Cool in pan for a minute then remove to cool completely on rack. Once cool, top with optional glaze of your choosing.

Makes 4 dozen mini muffins.

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