**Yield:** 18 servings

* **Prep:** 40 min
* **Cook:** 18 min

**Ingredients**

**Cupcakes**

1. **3/4**cup butter, softened
2. **1 3/4**cups granulated sugar
3. **4**tablespoons key lime zest
4. **3** eggs
5. **1/4**cup key lime juice
6. **3**cups cake flour
7. **1**teaspoon baking soda
8. **1 1/2**cups buttermilk

**White Chocolate Frosting**

1. **2/3**cup white chocolate chips
2. **1/3**cup whipping cream
3. **1/2**cup butter, softened
4. **1**teaspoon vanilla extract
5. **3 1/2**cups icing sugar

**Instructions**

**Cupcakes:**

1. Preheat oven to 350F. In a large bowl, combine butter, sugar, and lime zest until light and fluffy. Add eggs and lime juice and mix well.
2. In a separate bowl, combine flour and baking soda. Add 1/3 of  flour mixture to wet mixture, mix well, then add half of the buttermilk and mix well. Continue to add in alternating portions until all buttermilk and flour is added and mixed well.
3. Spoon into paper-lined muffin pans, filling until almost full (they won’t rise too much). Bake for 18 minutes or until a toothpick comes out clean. Allow to cool 10 minutes in muffin pans before transferring to a wire rack to cool completely. Ice cupcakes using a knife or an icing bag fitted with a 1-inch star tip. Sprinkle with pistachios.

**White Chocolate Frosting:**

1. Combine white chocolate chips and whipping cream in a microwave-safe bowl. Microwave on high for 30 second intervals, stirring to combine in between. Repeat until cream-chocolate mixture is completely combined and smooth. Allow to cool completely.
2. In a medium bowl, beat together cream-chocolate mixture with butter and vanilla until completely mixed. Add icing sugar one cup at a time, until frosting is light and fluffy.

This recipe originally appeared as [Key Lime Cupcakes with White Chocolate Frosting and Salted Pistachios](http://sweetpeasandsaffron.com/2013/08/key-lime-cupcakes-with-white-chocolate-frosting-and-salted-pistachios.html) on [sweetpeasandsaffron](http://sweetpeasandsaffron.com/)