

Luscious Lemon

CUPCAKES

Ingredients:

1 1/2 cups all-purpose flour
1 1/2 tsp baking soda
1/4 tsp salt
2 eggs
2/3 cup granulated sugar
1 1/2 sticks (3/4 cup) butter, melted
2 tsp vanilla
1/2 cup milk
1 1/2 tsp lemon zest
3 Tbsp lemon juice

Frosting:

1 1/2 cup powdered sugar
1/2 cup butter, softened
1 Tbsp milk
1 Tbsp lemon juice
1-2 drops yellow food coloring (optional)

Directions:

1. Pre-heat oven to 350°.
2. In a medium bowl, whisk together flour, baking soda and salt.
3. In a large bowl, beat the 2 eggs and 2/3 cup granulated sugar with a whisk or mixer until the mixture becomes light and foamy--this will take a few minutes. Gradually add in the melted butter and vanilla and mix until combined.
4. Add 3 Tbsp of lemon juice, and 1 1/2 tsp lemon zest to the wet ingredients and stir in.
5. Slowly add the dry flour mixture to the large bowl of wet ingredients. Mix slowly, adding half of the flour first. Pour 1/2 cup milk in and then add the rest of the flour mixture. Mix until just combined, don't overmix the batter.
6. Prepare a muffin tin with cupcake liners. Fill each cup about 2/3 full with batter.
7. Bake for 18-20 minutes. Test the cupcakes with a toothpick--when the toothpick is inserted in the center of a cake and comes out clean they are done.
8. Allow cupcakes to cool completely before frosting.
9. Make the frosting:
 - Add softened butter to a medium sized bowl. Using an electric mixer beat the butter until creamy.
 - Add powdered sugar in slowly about 1/2 cup at a time and mix.
 - Add 1 Tbsp milk and 1 Tbsp lemon juice, and a drop or two of yellow food coloring. Mix on medium/high until you get a good frosting consistency. You can adjust the consistency slightly if you want by adding a bit more powdered sugar or milk.
10. Enjoy!