



Lemon Cupcakes

What You Need

1 Cup cake flour (you may need a pinch more if the batter looks to thin)
3/4 Cup sugar
2 Lemons (zest only)
1 Tbsp poppy seeds (toasted)
3 eggs
1/2 Cup vanilla (or plain) yogurt
1/2 Cup butter (melted and cooled)
Muffin tin (12 cup)
Muffin/Cupcake liners
Wire cooling rack
Large mixing bowl
Medium mixing bowl
Whisk

Before You Start Preheat oven to 350 ° and line a 12-count muffin tin with paper liners

Let's Make It! In a large bowl combine flour, sugar, lemon zest and poppy seeds together and mix. In a medium bowl using a whisk beat the eggs into the yogurt, add to dry ingredients, mix well and add the cooled melted butter. (If batter is too runny add a few more pinches of flour and mix well) Mix together with a whisk until smooth, then divide equally into baking cups. Bake for 20-25 minutes or until a wooden toothpick poked in the center comes out clean. Remove from oven and (tops are pale not golden) cool for 5 minutes in the muffin tin, then carefully lift onto a wire rack to finish cooling.

WHAT YOU NEED FOR THE FROSTING

1 Cup butter (softened)
1 3/4 Cup powdered sugar (sifted)
1 lemon (juice only)
Yellow food coloring
Electric mixer
Piping bag with large star nozzle (or zip top style bag with a corner cut off)
Premade icing flower, to decorate (found in the baking aisle at your market)

Let's Make the Icing! In a large bowl beat the butter on medium high speed until creamy, gradually added powdered sugar and lemon juice. Stir in a few drops of yellow food coloring. (Stir in enough food coloring for a pale lemon color) Then spoon the icing into a piping bag with a large star nozzle (or place in a zip top bag and twist until you have a corner tip. Cut a very small piece off of the corner.)

Pipe one spiral of icing around the edge, then pause to break the flow before moving the nozzle towards the center slightly and piping a second, smaller spiral that continues until there are no gaps in the center. Slightly rest (make a dot) the nozzle into the icing as you stop squeezing to finish neatly. Repeat to cover all the cakes, then top with icing flower.

Serves 12