Lemon Cupcakes with Lemon Cream Frosting

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3/4 cup cake flour
- 1/2 cup caster sugar

- 1/2 tsp baking powder
- 1/8 tsp salt
- 2 1/2 tsp lemon zest
- 60g butter softened
- 2 eggs, at room temperature
- 1 tbsp + 1 tsp lemon juice

Lemon syrup

- 2 tbsp water
- 1 tbsp caster sugar
- 1/2 tbsp lemon juice

Lemon Cream

- 60g cream cheese
- 4 tbsp icing sugar
- 2 tbsp lemon juice

Instructions

1. Preheat oven at 170C. Line 6 cupcake tins with liners, filling the rest with water

so they don’t burn and set aside.

2. Whisk flour, salt and baking powder into a large bowl. Whisk zest in and set bowl aside. Using an electric mixer, beat butter and caster till mixture is light and fluffy. Add eggs in, one at a time, beating till fluffy after each addition. Stir lemon juice in before gently folding flour mixture in.
3. Divide mixture between the 6 tins and bake for 20 to 25 minutes till golden brown.
4. ***To make lemon syrup*** Combine lemon juice, sugar and water in a small saucepan. Bring mixture to boil and stir till sugar dissolve. Taste and add more lemon juice or sugar if desired. Let cool before drizzling on cupcakes.
5. ***To make lemon cream frosting*** Beat cream cheese, sugar and lemon juice together till smooth and creamy. Taste and add more lemon juice or sugar if desired. *Makes 6*