

Lemon Cupcakes

Cook Time

15 mins

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Ingredients

For the Cupcakes

- 125 g Butter at room temperature
- 125 g Caster Sugar
- 2 Eggs
- 100 g Self Raising Flour
- ½ tsp Baking Powder
- 2 tsbp Whole Milk
- Zest of One Lemon
- Lemon Curd

For the Icing

- 150 g Butter at room temperature
- 300 g Icing Sugar
- 1-2 tsp Lemon Extract

Instructions

For the Cupcakes

1. Pre-heat your oven to 180°C and line a muffin tin with 9 cupcake cases
2. Cream together the butter and sugar until light and fluffy.
3. Add the eggs one at a time and mix until combined. Then add the milk and lemon zest.
4. Sift in the flour & baking powder. Mix until you have a smooth batter.
5. Using an ice cream scoop, fill your cupcake cases to 2/3 full ensuring the batter is evenly distributed between.
6. Bake in oven for around 15 minutes until they've risen, are golden on top and a skewer comes out clean.
7. Once cool enough to touch, transfer to a wire rack to cool completely.
8. When completely cool, hollow out a small circle from the top of the cupcakes with a sharp knife. Spoon in enough lemon curd to fill.

For the Icing

1. In a medium bowl, mix the butter and icing sugar together until light and fluffy. Add the lemon extract to taste. If you prefer a more intense lemon flavour you can also add a little extra lemon zest to the icing.

2. Spread or pipe the icing on top of the cupcakes, covering the lemon curd also.
3. Sprinkle with a little yellow sugar or some lemon zest to finish.