

Lemon Brulee Cupcakes

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Recipe by: Michelle Day

Here's what you need for the cupcakes:

1 - 16.5 oz. box Lemon Cake Mix
1 3.4 oz box lemon pudding
3 eggs, at room temperature
1-1/2 cups whole milk, at room temperature; you can also use 2%
1/2 cup oil

For the frosting

3 cups powdered sugar
1 jar marshmallow crème
2 oz. butter, at room temperature
1-4 Tbs. Cream or half & half

Preheat oven to 325 for dark pans and 350 for light silver pans. Place cupcake liners in a 12 cup muffin tin and set aside.

In the bowl of a stand mixer place all the ingredients for the cupcakes.

Mix for 2-3 minutes on medium until smooth and fluffy.

Fill each liner 3/4 full and bake for 15 - 18 minutes or until a toothpick inserted into the center comes out clean.

Remove to a cooling rack to cool completely.

To make the frosting place the whole jar of marshmallow creme and the room temperature butter in the bowl of a stand mixer and beat until creamy and smooth.

Next add the powdered sugar and cream or half & half (1Tbs. at a time) until the frosting is the right consistency. The cream can be from 2 Tbs. - several Tbs. depending on the consistency you're looking for. I made this similar to a traditional buttercream.

Frost the cupcakes with the tip of your choice. I used a large star tip (not that it mattered, lol)

Using a kitchen torch we went back and forth over the frosting trying to get it to brown and it started to melt then miraculously it turned brown and bubbly and turned hard like the topping of a Crème Brulee - Voila' magic in the kitchen.

This was so fun to make and you will think the frosting is going to slide right off the cupcake when all of a sudden it hardens up and stays put. It was amazing to watch.

Serves 20-24 cupcakes

Enjoy!