

# Lemon Blueberry Cupcakes

3/4 cup plus 2 tablespoons flour, divided  
3/4 cup cake flour  
1 1/2 teaspoons baking powder  
1/4 teaspoon salt  
1/2 cup butter, room temperature  
3/4 cup plus 2 tablespoons sugar  
zest of one lemon  
1 teaspoon vanilla  
2 tablespoons lemon juice  
2 large eggs, room temperature  
1/2 cup plus 2 tablespoons milk, room temperature  
1 cup fresh blueberries

8 ounces cream cheese  
5 tablespoons butter, room temperature  
3 cups confectioners' sugar  
1 tablespoon lemon juice  
zest of one lemon  
additional blueberries, for garnish

Preheat oven to 350 and line cupcake pans with paper liners (I got 16 cupcakes from this recipe). In a small bowl whisk together the 3/4 cup flour, cake flour, baking powder, and salt, and set aside. In a large bowl or the bowl of a stand mixer beat together the butter and sugar until light and fluffy. Add the lemon zest, vanilla, and lemon juice, and beat until combined. Add the eggs one at a time, mixing well after each addition. Add the flour mixture in two batches, alternating with the milk. In a small bowl toss the blueberries with the 2 tablespoons flour to coat. Gently fold the blueberries into the cake batter, being careful not to crush them. Scoop the batter into the prepared cups, filling 2/3 full. Bake 20-22 minutes, or until the tops spring back when touched. Let cool 5-10 minutes in the pan then transfer to a cooling rack and let cool completely.

To make the frosting, beat the cream cheese and butter together in a large bowl or the bowl of a stand mixer until light and fluffy. Add the lemon juice and lemon zest, and beat until combined. Slowly add the confectioners' sugar and mix until combined, then beat for an extra minute or two until light and fluffy. Pipe onto cooled cupcakes and top with fresh blueberries for garnish.

*adapted from [Annie's Eats](#)*