

RECIPE

LEMON RASPBERRY CUPCAKES!



THESE CUPCAKES ARE A DELICIOUS SUMMERTIME TREAT. THEY'RE THE PERFECT AMOUNT OF SWEET AND TART AND AMAZINGLY REFRESHING!

TIPS:

GENTLY TOSS THE RASPBERRIES IN FLOUR BEFORE ADDING INTO THE CAKE MIX, THIS WILL HELP TO AVOID THEM SINKING TO THE BOTTOM OF THE CUPCAKE. BY COATING THEM IN FLOUR THEY WON'T SINK AND THE RASPBERRIES WILL BE WELL DISTRIBUTED INTO THE CUPCAKE.



INGREDIENTS FOR THE RASPBERRY CUPCAKE:

- 2-3/4 CUPS ALL-PURPOSE FLOUR
- 1/2 TEASPOON SALT
- 1/2 TEASPOON BAKING SODA
- 2 STICKS (1/2 POUND) UNSALTED BUTTER, SOFTENED
- 2 CUPS SUGAR
- 2 TEASPOONS VANILLA EXTRACT
- 4 LARGE EGGS
- 1 CUP BUTTERMILK
- 2 CUPS OF FRESH OR FROZEN RASPBERRIES

METHOD:

IN A MEDIUM BOWL, WHISK TOGETHER THE FLOUR, SALT AND BAKING SODA. SET ASIDE FOR LATER.

IN THE BOWL OF AN ELECTRIC MIXER FITTED WITH THE PADDLE ATTACHMENT, BEAT THE BUTTER AND SUGAR ON MEDIUM SPEED UNTIL LIGHT AND FLUFFY, ABOUT 3 MINUTES.

ADD IN THE VANILLA, THEN THE EGGS, ONE AT A TIME, SCRAPING DOWN THE SIDES OF THE BOWL AS NECESSARY.

REDUCE THE SPEED TO LOW, THEN BEAT IN THE FLOUR MIXTURE, DON'T ADD IT ALL AT ONCE, ADD IT SLOWLY ALTERNATING BETWEEN DRY INGREDIENTS AND BUTTERMILK. BE SURE TO SCRAPE DOWN THE SIDES OF THE BOWL AS NECESSARY. CONTINUE THIS UNTIL ALL BUTTERMILK AND DRY INGREDIENTS ARE MIXED. BEAT UNTIL JUST COMBINED BEING CAREFUL NOT TO OVERMIX.

HAND FOLD IN THE RASPBERRIES, BE VERY GENTLE WHILE DOING SO AS THEY WILL BREAK VERY EASILY.

BAKE AT 350 FOR 18-22 MINUTES OR UNTIL A TOOTHPICK COMES OUT CLEAN FROM CENTER OF THE CUPCAKE.

LEMON CREAM CHEESE FROSTING:

INGREDIENTS:

- 12 OUNCES CREAM CHEESE, SOFTENED
- ½ CUP UNSALTED BUTTER (1 STICK)
- ½ TSP LEMON EXTRACT
- 4 AND ½ CUPS CONFECTIONERS SUGAR
- 2 TBSP FRESH LEMON JUICE, ADD MORE TO TASTE
- 1 TSP FRESH LEMON ZEST

METHOD:

USING AN ELECTRIC MIXER, BEAT SOFT CREAM CHEESE, SOFT BUTTER AND LEMON EXTRACT TOGETHER UNTIL SMOOTH, ABOUT 2 MINUTES.

REDUCE SPEED TO LOW AND SLOWLY ADD IN THE CONFECTIONERS SUGAR, ONCE WELL MIXED, BRING THE SPEED BACK UP TO MEDIUM HIGH AND BEAT FOR ABOUT 3 MINUTES OR UNTIL WHIPPED AND FLUFFY.

ADD IN THE FRESH LEMON JUICE AND LEMON ZEST AND BEAT ONE MORE MINUTE.

DECORATING!

ONCE THE CUPCAKES ARE COMPLETELY COOLED, PIPE THE FROSTING WITH YOUR FAVORITE TIP, OR SPREAD THE FROSTING ONTO THE CUPCAKES. FOR ADDED CUTENESS TOP WITH FRESH LEMON SLICES AND RASPBERRIES!

STORE IN THE FRIDGE, COVERED (GOOD FOR ABOUT 3-5 DAYS) BRING TO ROOM TEMPERATURE BEFORE SERVING!

