



LEMON BLUEBERRY CUPCAKES

These lemon blueberry cupcakes have such a bright lemon flavor with added blueberries for a burst of sweetness. Topped with a homemade lemon cream cheese frosting, these are the perfect light dessert for spring!

Prep time: 10 minutes
Cook Time: 12 minutes

Total Time: 22 Minutes
Serving Size: 15 cupcakes

FEATURED BAKEWARE:

USA PAN® 12 Cup Muffin Pan

INGREDIENTS

CUPCAKES

- 1 3/4 cups all purpose flour
- 2 T all purpose flour
- 1 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup sour cream
- 1/2 cup whole milk
- 3 Tablespoons fresh lemon juice
- 3/4 cups blueberries (we used fresh, but if you use frozen, do not thaw)
- 1/2 cup unsalted room temp butter
- 3/4 cup granulated sugar
- 1/2 teaspoon lemon extract (optional)
- 1 large egg, plus 1 egg yolk
- 2 teaspoons fresh grated lemon zest

FROSTING:

- 1/2 cup softened unsalted butter
- 225g softened cream cheese
- 4 cups confectioners' sugar
- 1 1/2 Tablespoons fresh lemon juice
- 1/4 teaspoon vanilla extract
- 1/4 teaspoon lemon extract (optional)
- 1/2 teaspoon finely grated lemon zest

INSTRUCTIONS:

Preheat oven to 180°C.

In a medium bowl, stir together the 1 3/4 cups flour, baking powder, baking soda, and salt. Set aside.

In a separate bowl, combine the sour cream, milk, and 2 Tablespoons of the lemon juice and stir to combine.

Place blueberries in a small bowl and toss with remaining lemon juice. Add in the 2 Tablespoons of flour to the blueberries and lemon juice. Set aside.

In a large bowl of a stand mixer, or using your handheld mixer, cream together the butter and granulated sugar until well combined. Add in the lemon extract, if using. Add in the egg and egg yolk and mix. With mixer on low, add in the 1/2 of the flour mixture, alternating with the sour cream mixture. Mix until just combined. Next, stir in the blueberry mixture. Scoop batter into your USA PAN® cupcake pan.

Fill the wells 3/4 full. Bake for 16-20 minutes, until toothpick inserted comes out clean. When cool enough to handle, remove from pan to USA PAN® cooling rack to cool completely. While the cupcakes are cooling, make your frosting. In a mixing bowl, mix together the butter and cream cheese until smooth and creamy. Reduce speed to low and add in confectioners' sugar and lemon juice. Add in the extracts and beat until smooth. You can add more sugar or add in a little milk to achieve desired consistency. Spread or pipe frosting onto cooled cupcake. Garnish with additional blueberries or lemon zest, if desired.