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Recipe Title: Raspberry Lemonade Cupcake and Frosting with Raspberry Reduction Sauce

Recipe Ingredients:

- 3 cups self-rising flour
- ½ teaspoon salt
- 1 cup unsalted butter, at room temperature
- 2 cups white sugar
- 4 eggs, at room temperature
- 1 teaspoon vanilla extract
- 2 tablespoons lemon zest
- 1 cup whole milk, divided
- 2 ½ tablespoons fresh lemon juice, divided

Raspberry Lemon Cream Icing

- 2 cups chilled heavy cream
- ¾ cup confectioners' sugar
- 1 ½ tablespoons fresh lemon juice
- ½ cup of frozen raspberries, thawed

Raspberry Reduction Sauce: 1 Pint Fresh Raspberries

- ¼ cup white sugar
- 2 tablespoons orange juice

- 2 tablespoons cornstarch
- 1 cup cold water

Recipe Instructions:

1. Preheat oven to 375 degrees F (190 degrees C).
2. Line 30 cupcake pan cups with paper liners.
3. Sift the self-rising flour and salt together in a bowl. In another bowl, beat the unsalted butter and sugar with an electric mixer until light and fluffy. Beat in the eggs one at a time, beating each egg until incorporated before adding the next. Mix in the vanilla extract and lemon zest.
4. Gently beat the flour mixture into the butter mixture, one third at a time, alternating with half the mix and half the lemon juice after each of the first 2 additions of flour. Beat until just combined; do not over mix.
5. Fill the prepared cupcake liners with batter $\frac{3}{4}$ full, and bake in the preheated oven until a toothpick inserted in the center comes out clean, about 17 minutes. Let the cupcakes cool in the pans for about 10 minutes before removing them to finish cooling on a rack.
6. To make the icing, beat the cream in a chilled bowl with an electric mixer set on Low until the cream begins to thicken. Add the confectioners' sugar, lemon juice and raspberries, a little at a time, beating after each addition, until fully incorporated.
7. Increase the mixer speed to High, and beat until the icing forms soft peaks, about 5 minutes.

8. To make reduction sauce: Combine the raspberries, sugar, and orange juice in a saucepan. Whisk the cornstarch into the cold water until smooth. Add the mixture to the saucepan and bring to a boil. Simmer for about 5 minutes, stirring constantly, until the desired consistency is reached. The sauce will thicken further as it cools. Puree the sauce in a blender or with a handheld immersion blender and strain it through a fine sieve. Serve warm or cold. The sauce will keep in the refrigerator for up to two weeks.
9. Top cupcake with a fresh raspberry and optional mint leaf.