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Recipe Title: Lemon Blueberry Cupcakes with Lemon Buttercream Icing

Recipe Ingredients:

Cupcakes:

- $\frac{3}{4}$ cup and 2 tbsp. all-purpose flour (should be separate from each other)
- $\frac{3}{4}$ cup cake flour
- 1 $\frac{1}{2}$ tsp. baking powder
- $\frac{1}{4}$ tsp. salt
- 8 tbsp. unsalted butter at room temperature
- $\frac{3}{4}$ cup plus 2 tablespoons sugar
- Zest of 1 whole lemon
- 2 large eggs at room temperature
- 1 tsp. vanilla extract
- 2 tbsp. lemon juice
- $\frac{1}{2}$ cup plus 2 tbsp. milk at room temperature
- 1 cup fresh blueberries

Frosting:

- 8 oz. cream cheese
- 5 tbsp. unsalted butter at room temperature
- 3 cups confectioners' sugar
- 1 tbsp. freshly squeezed lemon juice

- Zest of 1 lemon
- For garnish: fresh blueberries

Recipe Instructions:

Cupcakes:

1. Preheat oven to 350 degrees Fahrenheit and line cupcake pans with paper liners.
2. In bowl, combine the $\frac{3}{4}$ cup all-purpose flour, the cake flour, baking powder and salt; whisk them together and set aside.
3. In bowl of an electric mixer mix butter, sugar and lemon zest on a medium speed for 2-3 minutes.
4. Add eggs one at a time allowing time for the egg to blend in before adding the next.
5. Add vanilla and lemon juice.
6. With the mixer on low, add half of the dry ingredients, then the milk, and last the remainder of the dry ingredients.
7. In a bowl toss the blueberries in 2 tablespoons of all-purpose flour, then gently fold into batter.
8. Fill cupcake liners $\frac{3}{4}$ full and bake for 20-22 minutes or until a toothpick inserted in the center comes out clean.

Icing:

1. On a medium/high speed, combine the cream cheese and butter in the bowl of an electric mixer.
2. After 2-3 minutes or when smooth, add in lemon juice and zest and mix for another minute.

3. Carefully add in confectioners' sugar and mix until smooth.
4. Frost fully cooled cupcakes however you would like and garnish with fresh blueberries.