

Lemon Raspberry Cupcakes

Cook: 35 minutes



Step 1.

Preheat M series oven to 185 degrees Line two cupcake tins with paper liners

Step 2.

Using the stand mixer, attach the paddle attachment & beat the butter, vanilla & lemon extract, sugar, lemon zest on medium speed for approx. 2 minutes (level 3-4) until light and fluffy. Add in the eggs, On the low speed 1-2 beat in the sour cream & milk.

Step 3.

Turn mixer off & add in 4 cups of flour, baking soda, baking powder and salt. Gently fold the dry ingredients into the batter until just combined.

Step 4.

Fold in the raspberries with a spatula then spoon contents into each paper liner and put in oven for 20-22 minutes. Checking the centre of the cake with a wooden toothpick. Once cooked remove and cool on a cooling rack

Step 5.

Using the stand mixer & paddle attachment again, beat the cream cheese, butter & lemon extract on a medium speed for two minutes (level 3-4). Reduce speed and add sugar, adding in the lemon zest and juice and increase to medium speed for 1-2minutes.

Step 6.

Once cupcakes have cooled, using a piping bag add the icing and decorate with a small lemon quarter and a raspberry.

Ingredients

Serves 10

Cupcake Mix:

8 ounces unsalted butter

1 tsp vanilla extract

1 tsp lemon extract

2 cups granulated sugar

1 tsp lemon zest

4 large eggs

1 cup sour cream

½ cup milk

3 & ¼ cups plain flour

1 tsp baking soda

1 tsp baking powder

½ tsp salt

1 & ½ cups fresh or frozen raspberries

Lemon cheese cream frosting:

12 ounces cream cheese

½ cup unsalted butter (soft)

½ tsp lemon extract

4 & ½ cups of icing sugar

2 tbsp lemon juice

1 tsp lemon zest