



raspberry lemonade cupcake recipe

by Lisa Bacon

(adapted from a recipe on howsweeteats.com)

Ingredients:

(cupcakes)

1 cup sugar
6 tablespoons butter
2 eggs
2 teaspoons vanilla
1 1/2 cups flour
1 1/4 teaspoon baking powder
1/2 cup milk
grated zest of two lemons
juice of one large lemon

(icing)

2 sticks of butter, at room temperature
3 cups of powdered sugar + 1 additional
1 teaspoon vanilla extract
1/2-3/4 cup chopped raspberries
grated zest of two lemons
juice of one large lemon
1/4 cup of flour (optional)

Cupcake Directions (makes 12):

- Preheat oven to 350 degrees F.
- Cream butter, sugar, and eggs together until fluffy. Add vanilla and lemon zest.
- Combine dry ingredients in a bowl. Add half of the dry ingredients, mixing until just combined. Once mixed, add remaining dry ingredients and lemon juice.
- Pour into cupcake tins and bake for 15-20 mins at 350. Let cool.

Icing Directions:

- Cream butter until smooth. Add in powdered sugar slowly with the mixer on low, increasing to combine. Add in vanilla extract.
- Once the raspberries are chopped, press them with a paper towel to just release any extra moisture.
- Add 1/4 cup of the berries and turn the mixer on high, scraping down the sides as you go. Since raspberries have a high water content, you may need to add some (or all) of the extra cup of powdered sugar. This will depend on the water content of your berries, so add 1/4 cup, then more sugar if needed. Repeat until desired flavor/consistency. It also helps to put this in the refrigerator for about 30 minutes before icing cupcakes.

NOTE: The first time I made this icing, the consistency was a little loose even with the extra powder sugar so I added 1/4 cup of flour and it was perfect. No flour taste at all.