

Active Time : 20 min

Total Time : 45 min

Servings : 24 Cupcakes

# Lemon Cupcakes with Strawberry Buttercream

Satisfy that sweet tooth with this super yummy cupcake recipe! Perfect for any occasion.



## Cupcake

### Ingredients

3 c Flour  
2 tsp Baking Powder  
½ tsp Baking soda  
½ tsp Salt  
1 Cup Milk  
Zest from 2 Lemons  
1/3 c Lemon Juice  
2 tsp Vanilla extract  
1 c of Unsalted Butter  
2 c Sugar  
2 Large Eggs  
4 Large Egg Whites

## Strawberry Buttercream

2 ½ Sticks of Unsalted Butter  
1 lb of Fresh Strawberries  
5 c Powder Sugar

# Steps

1. Preheat oven to 325. Line cupcake tin with cupcake liners
2. In an electric mixer fitted with a paddle attachment, cream butter and sugar together until light and fluffy
3. While the butter and sugar are creaming together prepare your dry ingredients-mix together flour, baking powder, baking soda, and salt together in a bowl. Set aside.
4. Add eggs one at a time until each is fully incorporated
5. Add lemon zest and half of the flour and mix until just incorporated
6. Add milk, lemon juice, and vanilla
7. Add other half of the flour mixture being careful to not over mix the batter
8. Using an ice cream scoop, evenly divide batter among cupcake liners
9. Bake for 18-20 minutes or until a toothpick comes out clean
10. Allow to fully cool before frosting.
11. While cooling prepare the buttercream.
12. Using a food processor- process the cleaned and stemless strawberries until it creates a puree.
13. Set aside.



14. Cream the butter until light and fluffy
15. Add half the powder sugar until incorporated, then add the other half. Let whip for 4-5 minutes until fluffy.
16. Add in 2/3- 1 cup of strawberry puree. You will have to determine how strong of a strawberry flavor you want. I use close to a cup.
17. Allow to whip for another minute.
18. Pipe cupcakes with frosting.