

DINNERLY



Lemon Cupcakes with Raspberry Frosting

 40-50min  2 Servings

Wanna add some brightness to your life? Of course you do! That's why we're dropping this sunshiny one-bowl lemon cupcake recipe into your Dinnerly lineup. Gorgeous, fluffy, and the perfect mix of tart and sweet, they basically feel like taking a vitamin C pill (but a lot tastier). We've got you covered! (2p-plan makes 6 cupcakes; 4p-plan makes 12 cupcakes)

WHAT WE SEND

- 1 lemon
- 2 (1 oz) cream cheese ⁷
- 6 oz yellow cake mix ^{1,3,6,7}
- 2 (1 oz) sour cream ⁷
- 2 (2½ oz) confectioners' sugar
- ¼ oz raspberry powder

WHAT YOU NEED

- butter ⁷

TOOLS

- 6-cup muffin tin
- microplane or grater

ALLERGENS

Wheat (1), Egg (3), Soy (6), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 220kcal, Fat 11g, Carbs 28g, Protein 2g



1. Prep muffin tin & lemon

Preheat oven to 350°F with a rack in the center. Line a 6-cup muffin tin with paper liners (or coat with **butter**).

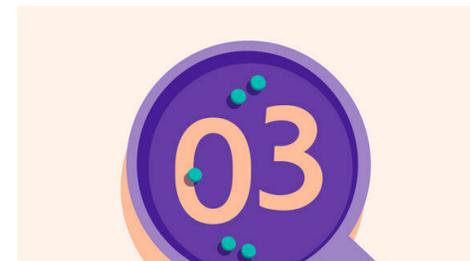
Into a medium bowl, finely grate 1 **teaspoon lemon zest** and squeeze 1½ **teaspoons juice**.

In a second medium bowl, set 2 **tablespoons butter** and **all of the cream cheese** aside to soften until step 4.



2. Make batter

To bowl with **lemon zest and juice**, whisk in 1 **cup cake mix** (save rest, if any), **all of the sour cream**, and ⅓ **cup water** until combined.



3. Bake & cool cupcakes

Evenly spoon **batter** into prepared muffin tin. Bake on center oven rack until lightly golden and a toothpick inserted into the center comes out clean, 12–15 minutes. Remove from oven and let cool completely, about 30 minutes.



4. Make raspberry frosting

To bowl with **softened cream cheese and butter**, add ¼ **cup confectioners' sugar** (save rest for own use) and ¾ **teaspoon raspberry powder**. Using a whisk or hand mixer, beat until smooth and creamy.



5. Frost cupcakes & serve

Spread **frosting** onto **cooled cupcakes**. Sprinkle **lemon cupcakes** with a **pinch of raspberry powder** and serve. Enjoy!



6. Take it to the next level

Press a fresh raspberry into the center of each cupcake before baking to add a flavorful surprise!