

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 ¹
- 6 oz yellow cake mix ^{2,1,3,4}
- 2 (1 oz) sour cream ¹
- 2 (2½ oz) confectioners' sugar
- ¼ oz raspberry powder

WHAT YOU NEED

- butter ¹

TOOLS

- 6-cup muffin tin
- microplane or grater

ALLERGENS

Milk (1), Egg (2), Soy (3), Wheat (4). 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!