



# Lemon Cupcakes

12 cupcakes



Easy

🕒 up to 30 Min.



## Ingredients:

### For the Cakes:

12 Dr. Oetker Muffin Cases  
180 g Unsalted butter (softened)  
180 g Golden Caster Sugar  
about 3 Large Eggs (beaten)  
15 ml Dr. Oetker Sicilian Lemon Extract (1 tbsp)  
200 g Self-Raising Flour

### For the Decoration:

150 g Unsalted butter (softened)  
300 g Icing Sugar  
15 ml Dr. Oetker Sicilian Lemon Extract (1 tbsp)  
Lemon  
150 g Lemon Curd

## 1 For the Cupcakes:

Pre-heat the oven to 180°C/160°C /Gas Mark 4. Line a muffin tin with 12 Muffin Cases. Place the butter and sugar in a large bowl and cream together until light and fluffy.

2 Add the eggs and Lemon Extract and beat together until smooth, if the mixture begins to curdle add a spoonful of flour. Fold in the flour until combined.

3 Divide the mixture between the Muffin cases and bake for 15-20 minutes until risen and golden brown. Allow the cupcakes to cool in the tin for 10 minutes and then transfer to a cooling rack to cool completely.

## 4 For the Buttercream:

Whilst the cupcakes are cooling make the buttercream, place the butter in a large bowl and beat with an electric mixer until smooth and glossy. Add 1/3 of the icing sugar to the butter and beat until combined, continue adding another 1/3 of the icing sugar mixing until combined and then add the remaining icing sugar. Add the Lemon Extract and beat the buttercream until it is light and fluffy in texture.

5 Place the buttercream in a piping bag fitting with an open star nozzle.



Registered office address: 4600 Park Approach, Thorpe Park, Leeds, West Yorkshire, LS15 8GB, UK.  
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⑥ **To Decorate:**

Once the cupcakes are cool, take a sharp knife and cut a circle out of the top of each cake at an angle about 2cm from the edge. Remove the circle of sponge and place a small spoonful of lemon curd in the hole in the sponge and place the piece of sponge back on top. Repeat to fill each cupcake with lemon curd.

⑦ Pipe a swirl of buttercream onto the top of each cupcake.

⑧ Drizzle a small amount of lemon curd onto each cupcake and top with a small slice of lemon.

