

Lemon Cupcakes with Lavender Frosting

PREP TIME: 25 Minutes DIFFICULTY: Easy COOK TIME: 18 Minutes SERVINGS: 12 Servings

1-1/2 cup All Purpose Flour, Sifted
1 teaspoon Baking Powder
1/4 teaspoon Salt
4 Lemons, Zest Freshly Grated
1/2 cup Unsalted Butter, At Room Temperature
1 cup Sugar
1 Large Egg
2 Large Egg Whites
1 teaspoon Vanilla Extract
1 teaspoon Lemon Extract (optional)
1/2 cup Milk
1/4 cup Freshly Squeezed Lemon Juice

FOR THE LAVENDER FROSTING:

3/4 cups Unsalted Butter, At Room Temperature
3-1/2 cups To 4 Cups Powdered Sugar
1 teaspoon Dried Culinary Lavender, Finely Chopped
1 teaspoon Vanilla Extract
1 Tablespoon Milk Or Cream If Needed
1 drop Purple Food Coloring (optional)
Fresh Lavender, For Garnish (optional)

Preheat the oven to 350°F. Line a cupcake tin with liners.

In a small bowl, whisk together the flour, baking powder and salt. Zest the lemons and set the zest aside. In the bowl of your electric mixer, beat the butter until creamy. Add in the sugar and beat on medium speed, scraping down the sides if needed and increasing it to high speed for 2 to 3 minutes, until the sugar and butter is fluffy. Beat in each egg and white until incorporated, then add the vanilla and lemon extract (you can also use a lemon baking emulsion) and lemon zest until combined. Beating on low speed, add in half of the dry ingredients until combined, then add in the milk and lemon juice. Add in the remaining dry ingredients and beat until combined.

Using an ice cream scoop or 1/4 cup measure, scoop the batter into the liners filling them 3/4 of the way full. Bake for 16–18 minutes, or until the tops are set. Let cool completely.

For the lavender frosting:

Add butter to the bowl of your electric mixer fitted with the paddle attachment and beat until creamy. With the mixer on low speed, gradually add the powdered sugar and lavender. Increase the speed of the mixer, scraping down the sides if needed, beating the frosting until fluffy and combined. Beat in the vanilla extract. If the frosting seems too thick, beat in the tablespoon of milk. If it seems to runny or too thin, you can beat in more powdered sugar ¼ cup at a time. Once the frosting is a spreadable consistency, drop in the purple food coloring and mix until evenly colored. Frost the cupcakes and top with a few lavender flowers if you wish.