



Pink Lemonade Cupcakes

Makes: 12 cupcakes

Prep Time: 30 minutes Bake Time: 20 minutes

Total Time: 50 minutes

Ingredients

For Cupcakes:

- 2 & 1/2 cups all-purpose flour
- 2 & 1/2 tsp baking powder
- 1/4 tsp salt
- 1 & 1/2 cups granulated sugar
- 1 tbsp lemon zest, from about 2 lemons
- 3/4 cup unsalted butter, softened to room temperature
- 2 large eggs, room temperature
- 2 tsp vanilla extract
- 1/2 cup freshly squeeze lemon juice, from about 3 lemons
- 3/4 cup milk
- a few drops red food coloring (optional)

Pink Lemonade Frosting:

- 1 & 1/2 cups unsalted butter, at room temperature
- 3-4 cups powdered sugar
- 1 lemon, zest and juice
- a few drops red food coloring (optional)

Instructions

Cupcakes:

Heat oven to 350°F. Line a muffin tin with cupcake liners.

In a medium bowl, whisk together flour, baking powder, and salt.

In the bowl of an electric mixer, combine the sugar and lemon zest. Rub together zest and sugar until

fragrant. Add in the butter and beat butter and sugar on medium speed until light and fluffy, about 3-5 minutes. Add in eggs, one at a time, and mix until combined after each addition. Beat in the vanilla extract and lemon juice. Alternately add the flour mixture and milk, beginning and ending with the flour. Beat well after each addition. Beat in the food coloring if using.

Divide the batter into the prepared muffin tins. Bake cupcakes until the center springs back when touched and a tester comes out clean, about 18-20 minutes. Let cupcakes cool completely on a cooling rack.

Frosting:

In a large mixing bowl, beat the butter on high speed until pale and smooth, about 3-4 minutes. Add the powdered sugar, lemon zest and juice (and food coloring if using). Mix on low speed for a minute and then increase to medium-high speed to beat until well combined. Frost cupcakes with buttercream. Decorate with sprinkles and hearts.

Recipe by A Classic Twist