



# LEMON BLUEBERRY CUPCAKES

*A lemon cake recipe filled with blueberries and topped with a cream cheese frosting.  
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## INGREDIENTS

- 1/2 cup of unsalted, room temperature, butter
- 1 cup of granulated sugar
- 2 large eggs, room temperature
- 1 and 1/2 teaspoons of pure vanilla extract
- 1 and 1/2 cups of all-purpose flour
- 2 teaspoons of baking powder
- 1/2 teaspoon of salt
- 1/2 cup of whole milk
- 1 and 1/2 tablespoons of lemon zest
- 1/3 cup of fresh lemon juice
- 2 cups of fresh or frozen blueberries
- cream cheese frosting

## PREP TIME

- Prep Time: 25 minutes
- Cook Time: 20 minutes
- Total Time: 2-3 hours (includes cooling)
- Yields: 12 cupcakes

## INSTRUCTIONS:

01

Preheat oven to 350 degrees F. Line a 12-cup muffin pan with cupcake liners

02

Using a stand or handheld mixer, beat the butter and sugar together on medium speed in a large bowl until creamed (about 2 minutes). Scrape down the sides and bottom of the bowl as needed. Add eggs and vanilla extract, then beat on medium-high speed until combined. Scrape down the sides and bottom of the bowl as needed.

03

Whisk the flour, baking powder, and salt together in a medium bowl. Pour the dry ingredients into the wet ingredients, start the mixer on a low speed, then slowly add the milk, lemon juice, and lemon zest. Once combined stop the mixer. Then add the blueberries and lightly fold until the berries are fully incorporated.

04

Spoon batter evenly into 12 cupcake liners, filling them about 2/3 full. Bake for about 18-22 minutes, a toothpick inserted into the middle will come out clean when they're done. Then let cupcakes full cool before topping with cream cheese frosting.