



Lemon Cupcakes

READY IN



45 min.

SERVINGS



24

CALORIES



397 kcal

DESSERT

Ingredients

- ☐ 24 servings selection of colored sugars
- ☐ 1 pound confectioners' sugar sifted
- ☐ 25 ounces lemon curd
- ☐ 1 tablespoons milk
- ☐ 3 sticks butter unsalted at room temperature
- ☐ 1 box duncan hines classic decadent cake mix your favorite

Equipment

- ☐ oven

- ☐ hand mixer
- ☐ toothpicks
- ☐ muffin tray

Directions

- ☐ Preheat oven to 325°F. Line a 12-hole muffin tin with 12 paper cupcake cases. Prepare the cake batter according to the package directions.
- ☐ Fill each cupcake case with batter up to just below the rim of the paper. Cover and refrigerate the remaining cake batter.
- ☐ Bake the cupcakes until a toothpick inserted into the center of a cupcake comes out clean, about 25 to 35 minutes.
- ☐ Remove and let cool in the tin for 10 minutes, then lift the cakes out of the tray and place on a cake rack to cool completely.
- ☐ Repeat steps 1 and 2 with the remaining cake batter.
- ☐ Meanwhile, using an electric mixer, beat the butter with 4 tablespoons of the lemon curd until smooth. Gradually add the sugar and continue beating until the mixture becomes a thick, creamy, spreadable frosting.
- ☐ Add more lemon curd to taste, if desired. If the frosting becomes too thick, gradually add the milk, beating between each addition, until the desired consistency is achieved.
- ☐ Slice the top from each cupcake, cutting just above the rim of the paper case. Scoop out about 1 teaspoon of cake crumbs from the center of each cupcake and replace them with 1 1/2 teaspoons of lemon curd.
- ☐ Place the top back on each cupcake, sticking it back together with the lemon curd.
- ☐ Spread the top of each cupcake with some frosting and dust with the colored sugars. Allow the frosting to set for at least 20 minutes before serving.
- ☐ Remember to add eggs, oil, and milk to your shopping list if your cake mix of choice requires them—or, if you are very short on time, use ready-made cupcakes. Store the cupcakes in an airtight container for up to 2 days.

Nutrition Facts



Properties

Glycemic Index:1.58, Glycemic Load:0.01, Inflammation Score:-2, Nutrition Score:2.2952173870543%

Nutrients (% of daily need)

Calories: 396.53kcal (19.83%), Fat: 15.51g (23.86%), Saturated Fat: 9.91g (61.94%), Carbohydrates: 63.63g (21.21%), Net Carbohydrates: 63.33g (23.03%), Sugar: 54.41g (60.45%), Cholesterol: 30.44mg (10.15%), Sodium: 240.05mg (10.44%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.8g (3.59%), Phosphorus: 76.62mg (7.66%), Vitamin A: 354IU (7.08%), Calcium: 51.52mg (5.15%), Folate: 15.5µg (3.88%), Vitamin E: 0.52mg (3.44%), Vitamin B2: 0.06mg (3.29%), Vitamin B1: 0.05mg (3.19%), Selenium: 2.12µg (3.03%), Vitamin B3: 0.52mg (2.6%), Iron: 0.43mg (2.41%), Manganese: 0.05mg (2.28%), Vitamin K: 1.57µg (1.5%), Vitamin D: 0.22µg (1.46%), Fiber: 0.3g (1.18%), Copper: 0.02mg (1.05%)