

Yield: 13 cupcakes

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Lemon Poppyseed Cupcakes with Lemon Cream Cheese Frosting

Prep Time: 1 Hour Cook Time: 20 Min Total Time: 1 H & 20 M

This recipe works equally well as a Bundt cake if you prefer it to individual cupcakes. Either way, be careful not to overbake!

Ingredients

For the Cupcakes

- 2 1/2 cups all-purpose, unbleached flour
- 1 3/4 tsp baking powder
- 1/4 tsp sea salt
- 2 Tbs poppy seeds
- 2 Tbs fresh lemon zest
- 1/2 cup unsalted butter, at room temperature
- 1/2 cup vegetable oil
- 1 1/2 cups granulated sugar
- 1 tsp pure vanilla extract
- 1 tsp pure lemon extract
- 4 large eggs, at room temperature
- 3/4 cup skim milk
- 1/2 cup fresh lemon juice



For the Frosting

- 8 oz low-fat cream cheese, at room temperature
- 6 Tbs unsalted butter, at room temperature
- 6 cups powdered sugar
- 3 Tbs fresh lemon juice
- 3 Tbs skim milk

Instructions

For the Cupcakes

1. Prepare cupcake pans by spraying with a baking spray that includes flour.
2. Preheat oven to 350 degree F.
3. In a medium-sized bowl, whisk together flour, baking powder, baking soda, salt, lemon zest, and poppy seeds. Set aside.
4. Combine the milk and lemon juice in a small bowl. Set aside.

5. In a large mixing bowl attached to a stand mixer, add the butter, oil, sugar, vanilla extract, and lemon extract. You may also use a hand mixer, but this step takes a few minutes.
6. Beat for 2 minutes on medium-high speed. You will need to slow it down or stop occasionally to scrape down the sides.
7. Add the eggs, one at a time, mixing well after each addition. Beat for 30 seconds on medium speed.
8. Add half the flour mixture into the mixing bowl, continuing to mix on low speed. Slowly add the milk mixture. Stop and scrape down the sides.
9. Add the remaining flour mixture and continue beating for 30-45 seconds on medium speed. It should take on a whipped consistency.
10. Scoop evenly into the cupcakes pans. I use a 4 oz disher/scoop to make the process easier.
11. Bake 20-23 minutes, or until a toothpick or knife comes out with only a few crumbs. Do not overbake.

For the Frosting

1. Beat together the the cream cheese and butter. Unless I'm making large batches or a frosting that requires a long time to beat, I like to use a hand mixer for frostings. I feel it gives the finished product a smoother consistency.
2. Mix in 3 cups of the powdered sugar.
3. Add the 3 Tbs of lemon juice
4. Mix in 2 more cups of the powdered sugar.
5. Add the 3 Tbs of milk.
6. Mix in the final cup of powdered sugar.

To Decorate

1. This is where you can have some fun. Cupcakes should be fun, but without feeling like a chore. You can choose to simply spread the frosting over the tops and leave it at that, or add a few sprinkles.
2. To decorate them like in the picture, we keep things simple. I spread a thin layer of the frosting (thin layer!) over the top of each cupcake.
3. Because I'm lazy and don't want to refill or clean a bag, I use "Le Tube" by De Buyer, but any good decorating syringe or pastry decorating gun/tool will work. I have a smaller tool similar to "Le Tube" that I use when only a small amount of frosting is needed.
4. For the green frosting, I used the Kelly Green color in a Wilton gel-based color set.

Notes

—Prep times vary from person to person, so I don't provide those. I always spend a little more time on prep so I don't have to look around for ingredients or tools later. The more prepared you are, the more efficient the process. —Oven temps and times vary, which is why recipes provide ranges. Check the cupcakes after 22 minutes. If they need a little more time, then check again every 2-3 minutes. Do not overbake!