

Strawberry Lemonade Cupcakes

***Strawberry Buttercream Frosting:**

1c unsalted butter, softened
3 ½ c powdered sugar
1t milk
1t vanilla extract
½ t salt
10oz jar of strawberry jam or preserves (not jelly)

***Directions:**

In a bowl, beat butter and sugar together until blended.
Add salt and mix.
Add milk and vanilla, beat for 3-5 more minutes until smooth.
Add in jam, mix together until well combined. Frosting should be pink.
Note: Mix in additional powdered sugar as needed if frosting texture is too runny/thin.

***Lemon Cupcakes (makes 20 regular or 60 mini): :**

6 lemons, juice only
2 sticks unsalted butter, softened
1c sugar
4 eggs, room temperature
1 ½ c flour
4t baking powder
Pinch of salt

***Directions:**

Preheat oven to 360 degrees
Juice all your lemons, remove any seeds
In a bowl, beat butter with sugar until creamy, about 2-3 minutes. Add eggs and mix well.
Add dry ingredients to batter and mix until smooth.
Add in ½ cup of lemon juice and mix until combined. Batter will be on the thicker side
Spoon batter into a lined cupcake pans, filling about 2/3 full.
Bake 14-16 mins for regular, 10-13 mins for mini cupcakes, or until a toothpick inserted near the center comes out clean.
Remove from oven and pour 1-2 teaspoons of lemon juice over each regular cupcake (¼ to ½ tsp for mini cupcakes).
Remove from pan and cool completely on a wire rack.
Top cooled cupcakes with frosting.