

Lemon Cupcakes

You will need:

Cake:

125g Caster Sugar
125g Softened butter
2 eggs
125g self raising flour
Splash of milk (only if you need to slacken mix)
2 Lemons

Topping:

125g Butter
250g Icing sugar
(you could also make a simple icing adding water & any other flavours you like)

Optional: Orange to flavour icing
Poppy seeds to sprinkle
Decorations

Method:

Step 1: Heat oven to 180 degrees C

Step 2: Mix together the softened butter & sugar

Step 3: Mix in your eggs

Step 4: Slowly fold in flour & lemon zest from both lemons. Add 2 tsb lemon juice (& milk if needed)

Step 5:
Evenly distribute mixture into your 12 cases & bake for 15 mins if not ready leave for another 5 mins

Step 6:
Leave to cool, then mix up your butter & icing sugar (flavour as desired) & use a piping bag to top your cupcake. Then have fun decorating your cake (remember to remove before eating!)

*Please note
toppers are not
edible*

Decorating your cake:

Have fun & play around with decoration -here are some ideas for you.

You can use your premade toppers, make your own, or even use real flowers!
(just make sure to remove toppers & non edible flowers before eating!)

Then eat & enjoy!

