

Petite Raspberry-Lemon Cupcakes



Ingredients

1-1/2 cups all-purpose flour

3/4 tsp. baking powder

1/4 tsp. salt

1/2 cup + 2 Tbsp. milk

1/2 tsp. raspberry extract

6 Tbsp. unsalted butter, softened

3/4 cup sugar

2 large eggs

Zest of one lemon

Directions

Preheat oven to 350° F. Line a 24-cup mini muffin pan with miniature paper liners; set aside.

Combine flour, baking powder, and salt in a medium bowl. Whisk together until blended, then set aside. Pour milk and raspberry extract into a cup, stir together, and set aside.

Measure butter and sugar into a large bowl of an electric mixer. Beat on medium-high speed until light and fluffy. Add eggs, one at a time, beating until thoroughly mixed. Stir in lemon zest. Reduce speed to low, slowly pour in prepared dry ingredients and milk mixture, alternating after each addition, ending with the flour and stirring just until blended.

Scoop out batter using a melon baller and dispense into each of the prepared muffin cups. Bake for 10 to 15 minutes, or until wooden pick inserted into the center comes out clean.

After removing cupcakes from the oven, leave in pan for 1 minutes, and then transfer onto wire rack to cool completely before frosting.

Raspberry Frosting

Ingredients

2 Tbsp. butter, softened

2 Tbsp. shortening

1 tsp. raspberry extract

2 cups powdered sugar, divided

1 to 2 Tbsp. milk

Neon pink food color

Pastry bag with large star tip

White jimmies

Directions

Beat butter, shortening and raspberry extract. Add 1/2 cup powdered sugar; beat until creamy.

Add remaining powdered sugar alternately with 1 to 2 tbsp. milk, beating until smooth. Add pink food color, one drop at a time, until you reach the desired shade. Mix with a spatula until fully blended. Open a pastry bag, fitted with a star tip, and fill with frosting. Starting from the outer edge, squeeze out frosting, working in a circular motion and moving toward the center until entire cupcake is covered. Sprinkle with white jimmies and enjoy!