



Blueberry Cupcakes with Lemon Cream Cheese Frosting

These tender cupcakes get a delicious boost of flavor from the addition of Blueberry Bakery Emulsion and Lemon Bakery Emulsion. Our taste testers loved them!

Ingredients

Blueberry Cupcakes

3 cups cake flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/4 teaspoon salt
8 ounces unsalted butter, softened
2 cups granulated sugar
3 large eggs, room temperature
1 teaspoon LorAnn blueberry bakery emulsion
1 teaspoon LorAnn lemon bakery emulsion
1 teaspoon LorAnn Madagascar or Mexican vanilla extract
1 cup whole milk, room temperature
1-1/2 cups blueberries

Makes 2 to 2-1/2 dozen cupcakes

Lemon Cream Cheese Frosting

Two 8-oz packages cream cheese, softened
4 ounces unsalted butter, room temperature
1-1/2 pounds (or more) confectioners' sugar
1 teaspoon LorAnn lemon bakery emulsion
1 teaspoon LorAnn Madagascar or Mexican vanilla extract
zest of 1 lemon (optional)



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Blueberries for garnish, if desired

Directions

1. Preheat oven to 350°F. Line muffin tins with cupcake wrappers.
2. Whisk together flour, baking powder, baking soda and salt for about 20 seconds. Set aside.
3. Gently toss blueberries with a light coating of flour. Set aside.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar on medium-high. Beat until pale and fluffy, about 3 - 4 minutes.
5. With the mixer on low, add eggs one at a time. Mixing well after each egg.
6. Add blueberry bakery emulsion, lemon bakery emulsion, and vanilla extract. Mix to combine.
7. Add a third of the dry ingredients and mix on low, just until combined.
8. Add 1/3 cup of the milk. Mix gently.
9. Add the rest of the ingredients a third at a time, alternating dry and wet.
10. Using a spatula, gently fold blueberries into batter.
11. Fill cupcake liners 2/3 full with batter.
12. Bake 17-20 minutes or until toothpick inserted in center comes out clean.
13. Let cupcakes cool in pan for 5 minutes, then remove to wire rack to cool completely.

Frosting

1. Using a stand mixer fitted with the paddle attachment, mix the softened butter and cream cheese until smooth.
2. Add lemon bakery emulsion, vanilla extract, and lemon zest (if using) and mix until combined.
3. Gradually add confectioners' sugar until completely combined. Continue mixing, adding more confectioners' sugar if necessary until frosting is thick enough to pipe.

Once cupcakes are cool, using a pastry bag fitted with a #2A round tip, pipe frosting in a swirl pattern onto each cupcake. Garnish with a few blueberries, if desired. Refrigerate cupcakes until ready to serve.

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