



[Arnold Palmer Lemon Cupcake Recipe](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook time: 18 minutes

Ingredients Arnold Palmer Lemon Cake Recipe:

- 2 ½ cups Flour
- 2 tsp Baking Powder
- ½ tsp Baking Soda
- ¼ tsp Salt
- 1 cup Unsalted Butter, room temperature
- 1 ½ cups Sugar
- 2 Eggs, room temperature
- 3 Egg Yolks, room temperature
- 2 tsp Vanilla Extract
- 1 tsp Grated Lemon Zest
- ¼ cup Lemon Juice
- ½ cup Whole Milk

Ingredients Arnold Palmer Lemon Frosting :

- 2 cups Confectioners Sugar
- 1 cup Unsalted Butter
- ½ cup Prepared Sweet Tea
- 2 tsp Lemon Extract
- 2 TBSP Heavy Whipping Cream

Directions:

- Preheat oven to 350°
- Line cupcake tin with paper liners
- Whisk flour, baking powder, baking soda, salt together in a bowl; set aside.
- Beat together butter and sugar until light and fluffy.
- Add the whole eggs one at a time; mix well.

- Add the egg yolks one at a time until mixed well.
- Beat in the vanilla extract and lemon zest until fully mixed.
- Begin slowly adding the lemon juice on low speed.
- Alternately add the set aside dry ingredients and the milk until combined.
- Increase the speed of the mixer to medium, beat well until batter is smooth scraping sides so that the batter is well mixed.
- Fill cupcake liners 3/4 full.
- Bake cupcakes for 15-18 minutes at 350° until done.
- Allow cupcakes to cool for 30 minutes before frosting.
- To make the frosting:
 - Combine confectioners sugar and unsalted butter in a bowl; beat on medium until well blended.
 - Add the prepared sweet tea, lemon extract and heavy whipping cream; beat until well blended and strong peaks are formed.
- To frost:
 - Fill your pastry bag with star tip with frosting.
 - Frost cooled cupcakes by piping frosting in a circular motion around the cupcake to form a peak.

- Makes 24 servings Arnold Palmer Lemon Cupcakes