



[Lip Puckering Lemon Cupcakes with Blueberry Frosting](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 30 minutes

Cook time: 18 minutes

Ingredients Lip Puckering Lemon Cake Recipe:

- 3 cups Flour
- 1/2 tsp Baking Powder
- 1/2 tsp Baking Soda
- 1 tsp Vanilla
- 1/4 cup Lemon Juice
- 3/4 cup Buttermilk, room temperature
- 2 cups Sugar
- 1 cups Butter, softened
- 1/3 cup Grated Lemon Zest
- 4 Eggs, room temperature

Ingredients Blueberry Frosting :

- 1 pint Fresh Blueberries
- 8 TBSP Unsalted Butter, room temperature (1 stick)
- 4 cups Confectioners Sugar

Directions:

- Cupcake direction:
- Preheat oven to 350°.
- Place your cupcake liners in your cupcake pan (24ct).
- In a medium bowl combine flour, baking soda, baking powder in a bowl; set aside.
- In a small bowl whisk together lemon juice, buttermilk and vanilla; set aside.
- In a large bowl using a stand mixer beat together sugar and butter until lightly and fluffy.
- Add lemon zest; combine
- Add eggs one at a time mixing well.
- Slowly add 1/3 your flour mixture to the butter mixture, then add 1/2 the buttermilk mixture.

Repeat until all ingredients have been added and well combined.

- Fill lined cupcake compartments until 3/4 way full.
 - Bake for 15-18 minutes.
 - Remove from oven and allow to cool completely prior to frosting.
 - Blueberry frosting directions:
 - Lightly smash your blueberries.
 - Using a stand mixer, beat butter 3-4 minutes until fluffy.
 - Slowly add 4 cups of confectioners sugar and smashed blueberries; combine well.
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- Makes 24 servings Lip Puckering Lemon Cupcakes with Blueberry Frosting