

# Lemon Cupcake Recipe

Makes 24 standard sized cupcakes

## Ingredients:

3 cups all purpose flour  
3 ½ tsp. baking powder  
2 cups granulated sugar  
1 cup unsalted butter, softened  
4 eggs  
3 tsp. vanilla extract  
1 cup low-fat milk  
2 lemons, juice and zest

## Instructions:

1. Preheat oven to 350 degrees.
2. Line muffin tin with paper liners.
3. Sift flour and baking powder together into a bowl.
4. Cream sugar and butter in the bowl of an electric mixer on medium high speed for about 5 minutes, or until light and fluffy.
5. Beat in eggs, one at a time at medium low speed, mixing well after each addition.
6. Beat in vanilla extract.
7. Add flour/baking powder mixture and mix until combined.
8. Beat in milk, lemon juice and lemon zest until batter is smooth.
9. Evenly spoon the batter into the prepared muffin cups.
10. Bake in preheated oven until edges are golden brown and a toothpick inserted into the center of a cupcake comes out clean, about 15-20 minutes.
11. Allow cupcakes to cool completely.