

heute gibt es...

Lemon cupcakes



Ingredients: (For 12 pieces)

For the Sponge:

- 120g flour
- 150g sugar
- 1 ½ TL Backpulver
- grated lemon zest of 2 lemons
- 40g weiche Butter
- 120ml Milch
- 1 egg

For the Frosting:

- 375g icing sugar
- 120g soft Butter
- grated lemon zest of 2 lemons
- 100g cream cheese
- 4 tbsp lemon juice

Preparation:

Sponge:

1. Flour, sugar, baking powder, lemon zest and stir butter with an electric mixer until it reaches a sandy consistency at a low level.
2. Add the milk in portions and mix well.
3. Now add the egg and stir until a smooth paste is formed.
4. Spread the dough on 12 muffin cups at 170 ° C (fan oven) Bake in preheated oven for 20-25 minutes. (Stäbchenprobe!)
5. Then the cupcakes briefly in the baking pan and allow to cool on a wire rack.

Frosting:

1. Stir the ingredients for the frosting at least 5 minutes to form a uniform mass.
2. With a pastry bag to inject the frosting on the cooled cupcakes and decorate with lemon zest.

