



Hi-Hat Lemon Yogurt Cupcakes with Lemon Frosting

Serving:

12 cupcakes and 1 3/4 cups frosting

Type:

dairy dessert

Author:

Ronnie Fein

Notes:

From Ronnie: "

These cupcakes are rich, with a dense texture. But because I don't like desserts that are cloyingly sweet, I've cut down substantially on the amount of confectioner's sugar in the frosting to about half of what standard recipes call for. It's much, much better because you can taste the other ingredients - butter and cheese, a spike of lemon - not just sugar."

Ingredients:

For the Hi-Hat Lemon Yogurt Cupcakes:

1-1/2 cups (187g) all-purpose flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup (200g) sugar
1/4 cup (60ml) vegetable oil
3 large eggs
1 cup (230g) plain yogurt
grated peel of one large lemon
juice of one large lemon

For the Lemon-Cream Cheese Frosting:

8 ounces (225g) cream cheese
4 tablespoons (56g) butter
1/2 teaspoon vanilla extract
1-1/2 (180g) cups confectioners' sugar
1-1/2 teaspoons (3g) grated lemon peel
1 teaspoon lemon juice

Directions:

Make the Hi-Hat Lemon Yogurt Cupcakes:

Preheat the oven to 350°F (180C or gas mark 4). Lightly grease 12 muffin tin cups. In a bowl, mix together the flour, baking powder, and salt. Set aside. In another bowl beat the sugar and vegetable oil together at medium speed until well blended. Add the eggs one at a time, beating after each addition. Add the yogurt, lemon peel, and lemon juice. Beat until well blended. Add the dry ingredients and beat them in. Spoon equal amounts of the batter into the prepared pan. Bake for about 20 minutes or until a cake tester inserted into the center comes out clean. Remove to a rack to cool. Frost with Lemon-Cream Cheese Frosting.

Make the Lemon Cream Cheese Frosting: Beat the cream cheese, butter,

vanilla extract, confectioners' sugar, lemon peel, and lemon juice until well blended and spreadable.

Tips:

These freeze well; wrap them individually in plastic wrap or in a single layer in a covered container.