

Strawberry Lemonade Cupcakes

Ingredients

2 sticks unsalted butter, room temperature
2 cups sugar
4 eggs
3 cups all-purpose flour
2 tsp baking powder
1/2 tsp salt
1/4 cup lemonade powder mix
1 cup milk
3 Tbsp lemon juice (juice of 1 lemon)
1 Tbsp lemon zest (zest of 1 lemon)
1 tsp vanilla

For the frosting (I will have this made up already)

2 sticks unsalted butter, room temperature
4 cups confectioner's sugar
3 Tbsp strawberry puree (from about 3-4 strawberries)
1 tsp lemon zest

Directions

Cream butter and Sugar in stand mixer. Add eggs and vanilla. Mix together dry ingredients and gradually add to mixture, alternating with milk. Fill cupcake papers with about 1 1/4 cup of batter. Bake at 325 for 20 minutes. Allow to cool before frosting. Add a slice of strawberry for decorating. Alternatively, you can slice the cupcakes in half and layer 3 halves with frosting in a small glass or jelly jar and add a cute striped paper straw.