

# Lemon Curd Vanilla Cupcakes

Poetry & Pies

**prep time:** 30-35 minutes

**cook time:** 10 minutes

**bake time:** 15-18 minutes

**total time:** about one hour, plus cooling/chilling time

**yields:** 24 cupcakes



## Ingredients

- half a batch of [tart and creamy lemon curd](#) (can sub store bought)

### for the vanilla Greek yogurt cupcakes

- 2 eggs, room temperature
- 6 ounces plain, whole milk Greek yogurt, room temperature (regular yogurt or sour cream would work, too)
- 1 tablespoon pure vanilla extract
- 1 cup buttermilk, room temperature
- $\frac{2}{3}$  cup oil (avocado or grapeseed)
- 1  $\frac{1}{4}$  to 1  $\frac{1}{2}$  cups sugar, to taste
- 2  $\frac{1}{4}$  cups all purpose flour, sifted
- $\frac{1}{2}$  teaspoon baking soda
- 1 teaspoon baking powder
- $\frac{1}{2}$  teaspoon fine ground salt

### for the [classic vanilla buttercream](#)\*

- 1 pound room temperature, unsalted, European style butter (creates a creamer frosting)
- 5-8 cups powdered sugar, to taste (sift before adding if your sugar looks lumpy or you live in a humid climate)
- 4 teaspoons pure vanilla extract
- $\frac{1}{2}$  teaspoon fine ground sea salt
- 2-4 tablespoons heavy whipping cream

## Instructions

**make the lemon curd**

1. Make the [lemon curd](#) and place it in the fridge, covered, to chill while you make the cupcakes and buttercream.

### **make the vanilla Greek yogurt cupcakes**

2. Preheat your oven to 325. Line 2 regular cupcake pans with cupcake liners (or spray with baking spray or even grease with butter and lightly sprinkle with flour—use what you have!)
3. Whisk flour, baking soda, baking powder, and salt in a small bowl. Set aside.
4. In a separate medium mixing bowl, whisk the wet ingredients (eggs, yogurt, vanilla, buttermilk, and oil) until well-blended and no chunks of yogurt remain and oil is emulsified (meaning no oil bubbles form when you stop whisking), about 1 minute. Add sugar and whisk for about 30 seconds to partially dissolve the sugar.
5. Add dry ingredients to the wet, stirring gently with a spatula (or the whisk—cause dishes are annoying when you're home all day) until just combined and only small lumps remain. Think muffin mix lumps, not chunky.
6. Pour evenly into your cupcake liners, about  $\frac{3}{4}$  full. Bake for 15-18 minutes, or until a toothpick inserted in the middle comes out clean or with a few moist crumbs. Be careful to check frequently toward the end so as not to overbake. Remove from oven and let cool in pan for 5 minutes then transfer to a cooling rack until completely cooled.
7. Using a knife, grapefruit spoon, or cupcake corer, cut a hole roughly  $\frac{3}{4}$  inch wide/deep in each cupcake. Fill with lemon curd. You can replace the removed cake (or a portion of it), but it's not necessary. Pipe the frosting, starting from the edges to help create a dam for the curd.

### **make the vanilla buttercream\***

*optional: you can also make the buttercream ahead of time, chill it, then let it come to room temperature on the counter for 1-2 hours while you make the cupcakes*

8. While the cupcakes cool, make the buttercream. Add butter to the bowl of your stand mixer fitted with the paddle attachment (or a large, deep mixing bowl and using a hand mixer). Beat butter on high for 1-2 minutes, scraping down sides and bottom of bowl with a rubber spatula a couple times.

9. Add powdered sugar one-ish cup at a time, starting mixer on low to avoid a poof of sugar flying everywhere. Slowly increase speed to high, mixing until smooth after each addition (about 30 seconds or so for each cup). Scrape down bowl every 2-3 cups. If it's looking grainy, add a small splash of cream when you scrape the bowl.
10. After adding about 5 cups powdered sugar, add vanilla and salt and mix until fully combined. Taste your frosting and keep adding sugar, this time  $\frac{1}{2}$  cup or less at a time, until it reaches your desired taste or thickness. Add cream as needed, in small splashes, to smooth out the frosting (but remember that the next step will help smooth it as well). Don't add too much cream, as there's no recovering from that. Be conservative—you can add more later.
11. Once you're happy with the taste/thickness, scrape down the bowl again then beat on high for 3-5 minutes, stopping to scrape down the bowl as needed.
12. Once light and fluffy and fully blended, turn off mixer, remove bowl, then scrape down sides and paddle attachment. Using the same rubber spatula or a large wooden mixing spoon, stir vigorously by hand for about a minute, or until you no longer see any air pockets as you stir. When I'm feeling lazy, I mix semi-vigorously and just look for a smooth texture. If you're making a large batch of frosting, you can theoretically do this with your stand mixer on low, but I've found it's not as effective as stirring by hand. Just consider it part of your Michelle Obama arms workout. #sheismylifegoals

*Enjoy! Store in an airtight container until ready to eat. If using homemade lemon curd, these can stay on the counter for the day. If using store bought lemon curd, they can stay on the counter for 2-3 days. See notes about making these ahead of time, as refrigeration isn't recommended.\*\**

Notes:

*\*This makes a large batch of buttercream. It will be plenty to create tall piping on the cupcakes. I recommend a  $\frac{3}{4}$  batch (so multiply everything by  $\frac{3}{4}$  or 0.75) for regular piping/rosettes. If you are frosting by hand and want more minimal buttercream, you could likely get away with a  $\frac{1}{2}$  batch.*

*\*\*Cupcakes dry out more quickly than cake because the frosting doesn't seal them like with cake. Even if you frost them all the way to the edge, air can seep in through the paper liners. So, it's best to make these no more than 48 hours before eating.*