

# Lemon Raspberry Cupcakes

Poetry & Pies

**prep time:** 55-60 minutes (includes making the curd and buttercream)

**bake time:** 12-15 minutes

**total time:** 1 hour, 15 minutes (plus 8 hours to steep the milk and set the curd)

**servings:** 24



## Ingredients

### for the triple lemon cupcakes

- $\frac{3}{4}$  cup (184g) whole milk
- peeled zest of 2-3 lemons
- 2 cups plus 2 tablespoons (244g) cake flour, spooned then leveled (see note above for making your own)
- 2 teaspoons (8g) baking powder
- $\frac{1}{2}$  teaspoon (3g) sea salt
- $\frac{3}{4}$  cup (170g) unsalted butter\*, room temperature\*\*
- $1\frac{2}{3}$  cups (335g) granulated sugar
- 2 tablespoons (12g) grated lemon zest (2 large lemons)
- 3 large eggs, room temperature
- 2 tablespoons (27g) avocado or vegetable oil
- 1 tablespoon (13g) vanilla extract
- $\frac{1}{4}$  cup (58g) fresh lemon juice

### to assemble

- half a batch of [lemon raspberry curd](#) (can sub [raspberry jam filling](#))
- one batch of [sturdy raspberry buttercream](#)

## Instructions

### cold infuse the lemon peel and milk for the cupcakes

1. The night before you plan to make the cupcakes, use a [vegetable peeler](#) to remove the zest (avoid the white pith) of 2-3 lemons. Add this to your milk in a sealed jar. Refrigerate until ready to make the cupcakes.

### make the [lemon raspberry curd](#)

2. When you prepare the milk to steep (or earlier), make the lemon raspberry curd so it has time to set up in the fridge. If you are unable to make it ahead of time, be sure to make it *before* you begin making the cupcakes so it has at least a few hours in the fridge to set.

### **make the triple lemon cupcakes**

3. When you take the butter and eggs out to warm up, strain the lemon peel from the milk and let it come to room temperature for 30-60 minutes.
4. When ready to bake, preheat oven to 325F/165C (350F/175C if at high elevation). Line [two cupcake pans](#) with liners.
5. In a food processor, pulse the sugar and grated lemon zest. You can also rub it together with your hands or stir with a wooden spoon, pressing against the sides of the bowl, until fragrant.
6. In a medium mixing bowl, use a [large fine mesh sieve](#) to sift then whisk together cake flour, baking powder, and salt. Set aside.
7. In the bowl of a stand mixer fitted with a paddle attachment (or a large mixing bowl with a hand mixer), beat the butter on high until fluffy, about 1 minute. Add the lemon sugar and beat until light and fluffy, about 3 minutes. Scrape the bowl as necessary, at least once.
8. Add the eggs, one at a time, mixing on medium until light and fluffy (about 30 seconds) and scraping the bowl after each addition. Add the vanilla and mix on medium until well blended.
9. Add half of the flour and mix on low until just barely blended. Add the milk and lemon juice and mix on low until just barely blended. Add the remaining flour and mix on low until just barely blended. Scrape the sides and bottom of the bowl. Mix on low another 3-5 seconds, just to mix it all. Don't worry if there are some streaks of flour.
10. Divide evenly between your cupcake liners, filling about  $\frac{2}{3}$  full (no more than  $\frac{3}{4}$  full). Bake for 12-15 minutes, or until a toothpick inserted in the middle cupcake comes out clean. Check early, around 10 minutes, as climate, elevation, and individual ovens can cause the bake time to vary.
11. Let cupcakes cool in the pan 5-10 minutes, then remove to a wire rack to cool completely.

**make the [raspberry buttercream](#) (can also be made ahead of time)**

12. If you didn't make the buttercream ahead of time, make it while the cupcakes cool so it's ready to use when they're done. If you did make it ahead of time, be sure to let it come to room temperature on the counter (usually 2-3 hours).

### **assemble**

13. When the cupcakes are cool, use a [cupcake corer](#) or knife to remove about a ½ inch deep and wide chunk of cupcake from the center. Fill with lemon raspberry curd, just until level with the cupcake (don't overfill).

14. Frost with raspberry buttercream. You can either use a piping bag and a [1M piping tip](#), like I did, or you can frost with an offset spatula or butterknife, but start from the edge to help seal in the curd or it will spread into the buttercream (which could have a fresh, springy look if you want!).

Enjoy!

*Cupcakes should be stored in a truly airtight container. If using a typical cupcake caddy, wrap the seam with plastic wrap to preserve freshness. Cupcakes will last 1-2 days at room temperature.*

*Split up your time by making the curd and buttercream ahead. Buttercream can be kept, in an airtight container, on the counter overnight or refrigerated 1-2 weeks or frozen 1-2 months. Let come to room temperature on the counter. If chilled longer than overnight, it may need to be stirred or quickly whipped with a mixer. Curd can be kept refrigerated 1-2 weeks or frozen up to 3 months.*

*\*I highly recommend European style butter! It has less water and makes a richer dessert.*

*\*\*If your butter has become shiny or oily, put it back in the fridge for 5-10 minutes until it firms up a bit (not hard) and is matte in appearance.*