



Lemon and Blueberry Cupcakes

Lemon & Blueberry is such a classic combination, These Lemon & Blueberry Cupcakes are packed with juicy blueberries and decorated with a zingy lemon buttercream for extra decadence. They would be great for an afternoon tea, a party or a baby shower!

Ingredients

For the sponge

- 175 g Butter or baking spread
- 175 g Caster sugar
- 1 Lemon zest only
- 3 Eggs large
- 175 g Self raising flour
- 150 g Blueberries (about 4 per cupcake)

For the buttercream

- 200 g Butter or Baking spread
- 400 g Icing sugar
- 2 tsp Lemon extract

For decoration

- Lemon zest optional
- 50 g Blueberries (about 3 per cupcake)



Step by step Method:

Pre heat your oven to 160C Fan/180C/350F/Gas Mark 4 and line a muffin tin with cupcake cases



For the sponge, I creamed the butter, sugar and lemon zest together.



Next whisked in the eggs and milk, and then I whisked in the self raising flour.



I divided the batter between 12 cupcake cases and added fresh blueberries to each case.



They baked for 20-25 minutes until golden.



I made the lemon buttercream by mixing together icing sugar, butter and lemon extract. Once I piped it onto the cupcakes I then topped them with fresh blueberries and lemon zest for decoration.

Enjoy!