

Becky Fuller's Lemon Recipes

Cupcake / Cream Cheese Frosting / Cookies Lemon Cupcakes:

Lemon Cupcakes

1 box (15.25 oz) lemon cake mix (any brand – I prefer Betty Crocker)
1 small box (3.4 oz) instant lemon pudding
oil / water / eggs per cake mix recipe
PLUS 1 extra egg

Mix / bake according to box instructions. I don't make high altitude adjustments.

Lemon Cream Cheese Frosting:

4 Tbs unsalted butter
8 oz cream cheese
Juice and finely chopped zest of 1 small lemon
2 tsp vanilla extract
1 lb +/- powdered sugar
Dab of yellow food coloring

Whip butter and cream cheese together until thoroughly combined and fluffy. Mix in lemon juice, zest and vanilla. Mix in powdered sugar until desired piping consistency is reached. Add food coloring (not necessary, but I always do). To pipe a rose on top of the cupcake, search for a video using the 2D wilton tip. (A mere mortal can do it!)

Lemon Cookies

1 box (15.25 oz) lemon cake mix (any brand – I prefer Betty Crocker)
2 eggs
½ cup of oil (canola, vegetable or avocado)

Combine cake mix, eggs and oil until combined. I use a cookie scoop and bake at temperature required on box until done. Divide into approx. 1 Tbps balls and space on cookie sheet (cookie scoop highly recommended) to allow spreading. Top and edges will be set when baking is complete (about 14 minutes convection). When you lift one off the sheet, cookies will be baked on the bottom, but not browned. After baking, place on cookie rack to cool.

Create sandwich cookies cookie by placing a bit of lemon cream cheese frosting on the bottom of one cookie and setting the bottom of another on top. I use the same cookie scoop for the cookies and the frosting and it seems to get the right proportion.