

## Lemon Cupcake Recipe

### Ingredients

3½ oz (90g) softened butter  
3½ oz (90g) softened cream cheese  
2 tsp finely grated lemon rind  
2/3 cup superfine (castor) sugar  
2 eggs  
½ cup all-purpose (plain) flour  
1/3 cup self-raising flour

### Method

1. Pre-heat the oven to 325oF (160oC).
2. Line a 12 cupcake pan, with cupcake papers.
3. Beat the butter, cheese, lemon rind, sugar and eggs until smooth and creamy.
4. Sift the flours. Add the flour gradually to the cheese mixture and beat on a low speed, until just combined.
5. Divide the mixture evenly between the cake cases.
6. Bake for 25 minutes until firm to touch.
7. Allow to cool for a few minutes and then transfer to a wire rack.

*Makes 12 cakes*

## Basic Vanilla Cup Cake Recipe

### Ingredients

5 oz Butter - softened  
5 oz (150g) Superfine (castor) sugar  
6 oz (175g)  
self-raising flour  
3 eggs  
1 tsp vanilla extract

### Method

1. Pre-heat the oven to 350oF (180oC).
2. Line a 12 cup cake pan, with cup cake papers.
3. Crack the eggs into a cup and beat lightly with a fork.
4. Place all the ingredients in a large bowl.
5. Beat with an electric mixer for 2 minutes, until light and creamy.
6. Divide the mixture evenly between the cake cases.
7. Bake for 18-20 minutes until risen and firm to touch.
8. Allow to cool for a few minutes and then transfer to a wire rack.



9. Allow to cool fully before icing.

*Makes 12 cakes*

## Lemon Cream Cheese Frosting

### Ingredients

- 1 oz (30g) butter - softened
- 3 oz (80g) cream cheese - softened
- 1½ cups confectioners (icing) sugar
- 1 tsp grated lemon rind

### Method

1. Sift the sugar.
2. Beat all ingredients together in a small bowl, until smooth and combined.

## Chocolate Butter Cream Frosting

### Ingredients

- 5 oz (150g) Butter - softened
- 8 oz (250g) confectioners (icing) sugar
- 2 tbs cocoa powder
- 2 tsp very hot water

### Method

1. Beat together the butter and sugar with an electric beater.
2. Once well combined, add the combined cocoa powder and water. Beat until smooth and creamy.

