

Taste of Home



Strawberry Lemon Cupcakes

TOTAL TIME: Prep: 15 min. Bake: 20 min. + cooling

YIELD: 2 dozen.

My granddaughter Sydney has acquired a love of baking. While I was visiting her in Tampa, we made these light, fluffy cupcakes. She's a natural—they turned out fantastic! —Lonnie Hartstack, Clarinda, Iowa

Ingredients

1 package white cake mix (regular size)

3 large eggs, room temperature

1/2 cup 2% milk

1/3 cup canola oil

2 tablespoons grated lemon zest

3 tablespoons lemon juice

FROSTING:

4 cups confectioners' sugar

1 cup butter, softened

1/4 cup crushed fresh strawberries

Additional fresh strawberries

Directions

1. Preheat oven to 350°. Line 24 muffin cups with paper liners.

2. In a large bowl, combine the first 6 ingredients; beat on low 30 seconds. Beat on medium 2 minutes. Fill prepared cups half full. Bake until a toothpick inserted in center comes out clean, 18-20 minutes. Cool in pans 10 minutes before removing to wire racks to cool completely.

3. For frosting, in a large bowl, combine all ingredients, except additional strawberries; beat until smooth. Frost cupcakes. Garnish with additional strawberries. Store in the refrigerator.

© 2024 RDA Enthusiast Brands, LLC

Taste of Home