



LEMON FILLED CUPCAKES

INGREDIENTS

- 1 (15.25-oz.) box lemon cake mix
- Ingredients to prepare cake mix (water, oil, eggs)
- 1 (11-oz.) jar of lemon curd (or use strawberry or blueberry jam)
- 1 (16-oz.) container of lemon frosting
- Optional: Zest of 1 large lemon and/or white coarse decorating sugar, for sprinkling on top

PREP TIME

30 minutes

BAKE TIME

12-17 minutes

Makes 24 cupcakes

- 1 Line two 12-cup muffin tins with paper liners; set aside.
- 2 Make cupcakes according to directions on cake mix box, also following instructions for baking. After cupcakes are baked, let them cool completely.
- 3 Cut a round hole in the center of each cupcake, about the size of a penny, going about halfway deep into the cupcake. You can use an apple corer or small paring knife to do this (an apple corer works the best).

INSTRUCTIONS

- 4 Using a small spoon, fill each cupcake hole with lemon curd, or strawberry or blueberry jam.
- 5 Frost cupcakes with the lemon frosting—first, place a small dollop of frosting in the center of each cupcake to cover the filling, then add as much additional frosting as desired and spread over the entire top of each cupcake. Top the frosting with a sprinkle of lemon zest or coarse sugar, or with a little of both! Refrigerate until ready to serve.

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