

Lemon Blueberry Cupcakes



Alyssa Rivers

These Lemon Blueberry Cupcakes are bursting with vanilla, fresh blueberries and a hint of lemon. Piled high with a delicious lemon buttercream frosting and of course, it wouldn't be a cupcake with out SPRINKLES!



PREP TIME
15 mins

COOK TIME
18 mins

TOTAL TIME
33 mins



COURSE
Dessert

CUISINE
American



SERVINGS
6 Cupcakes

CALORIES
456 kcal

INGREDIENTS

Vanilla Cupcakes:

- 0.63 cups all-purpose flour
- 0.25 teaspoon baking powder
- 0.13 teaspoon baking soda
- 0.13 teaspoon salt
- 1 large eggs
- 0.5 cup granulated sugar
- 0.25 cup unsalted butter 1 stick, softened
- 0.75 teaspoons vanilla extract
- 0.25 cup sour cream
- zest of 1 lemon
- 1 Tablespoons lemon juice
- 0.5 cup blueberries

Lemon Buttercream Frosting:

- 0.5 cup unsalted butter 2 sticks, softened
- 1.25 cups powdered sugar
- 0.13 teaspoon vanilla extract
- 0.5 Tablespoon lemon juice
- 0.5 Tablespoon heavy whipping cream
- yellow sprinkles
- extra blueberries for topping

INSTRUCTIONS

1. Preheat oven to 350F degrees. Line (1) muffin tins with 12 cupcake liners. Set aside.
2. In a medium bowl, mix flour, baking powder, baking soda and salt. Set aside.
3. In a large bowl, using an electric or stand mixer on medium speed, beat eggs and sugar for about 2 minutes, or until light and creamy. Add the butter and vanilla extract and beat on low speed for about 1 minute, or until well blended. Beat in the dry ingredients on low speed until blended. DO NOT OVER MIX! Add the sour cream, lemon zest, and lemon juice and beat until smooth. Fold in blueberries.
4. Fill each cupcake liner about 3/4 the way full with cupcake batter. Bake 18 to 20 minutes or until toothpick inserted in center comes out clean. Allow cupcakes to cool before frosting.

Make the Frosting:

1. Mix softened butter on medium speed with an electric or stand mixer. Beat for 30 seconds until smooth and creamy.
2. Add powdered sugar, vanilla extract, lemon juice, and heavy whipping cream. Increase to high-speed and beat for 3 minutes. Add more cream if needed for spreading consistency.
3. Frost cupcakes using a piping bag or knife. Top with SPRINKLES and blueberries.

NUTRITION

Calories: 456kcal

Fat: 26g

Sodium: 94mg

Sugar: 43g

Calcium: 31mg

Carbohydrates: 54g

Saturated Fat: 16g

Potassium: 68mg

Vitamin A: 833IU

Iron: 1mg

Protein: 3g

Cholesterol: 95mg

Fiber: 1g

Vitamin C: 3mg

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