



Lemon Cupcakes

Ingredients:

- 4oz. Candied Lemon Peel (soak lemon peel in lemon juice for 24 hours)
- 1 box Lemon Cake Mix (prepared as directed on box plus lemon peel as noted below)
- Lemon Juice
- Mini Chocolate Chips
- Icing (see below)

Cupcakes:

1. Prepare & bake cupcakes as directed on the box, adding the lemon peel with the juice it was soaked in.
2. Cool completely.
3. Pipe or frost icing on cupcakes.
4. Sprinkle Mini Chocolate Chips in the center of the cupcakes.

Icing:

- 4 cups confectioners sugar
- 1/2 cup shortening or butter
- 1 teaspoon vanilla
- Yellow Food Coloring
- 1/3 cup milk
- Mix sugar, shortening or butter, vanilla, and enough milk to make desired consistency, add in yellow food coloring. Frosting must be firm enough to hold a shape when piped through a pastry tip. If frosting is too thin, beat in a little more sugar; if frosting is too thick, beat in milk, adding a few drops at a time.

*Variation: We used lemon juice in place of the oil when making the cupcakes, it gave the cupcakes a firmer texture and extra lemon taste.