

Lemon Blackberry Cupcakes

Ingredients:

Cupcakes:

- 1 and 1/2 cups cake flour
- 1 cup granulated sugar
- 1 and 1/2 tsp baking powder
- 1/4 tsp. salt
- zest of 2 lemons
- 2 tsp. lemon juice
- 1/3 cup Paradise Lemon Peels
- 2 eggs
- 1/4 cup vegetable oil
- 2 tsp. vanilla extract
- 3/4 cup whipping cream

Blackberry sauce:

- 10-15 blackberries
- 1/4 cup water
- 2 tsp. granulated sugar

Icing:

- 2 cups powdered sugar
- 1 stick unsalted butter
- 3 ounces marshmallow cream
- 1 tsp. vanilla
- 1/4 tsp. cream of tartar

Directions:

Cupcakes:

Preheat oven to 350 degrees. Line a cupcake tin with paper liners. In a large mixing bowl, combine the flour, sugar, baking powder, lemon zest, and salt. In a medium size mixing



bowl, combine the oil, eggs, vanilla, lemon juice, and whipping cream. Combine the dry ingredients with the wet ingredients. Fold in the candied lemon peel. Fill each cupcake liner slightly over 1/2 full.

Blackberry sauce:

Place the blackberries in a medium saucepan set over medium-low heat. Add the water and sugar. Simmer until blackberries break down and juices develop. (about 7 minutes). Remove from heat. Run blackberry mixture through a sieve, collecting juices into a bowl. Discard the blackberry skins. Set 1/4 cup of sauce aside.

Icing:

Cut the butter into cubes. Place into a mixing bowl of a stand mixer. Add the marshmallow cream. Set the mixer to medium speed. Using the paddle attachment, cream the butter and marshmallow cream. Gradually add the powdered sugar. Add the cream of tartar, blackberry sauce, and vanilla. Mix on low speed until ingredients are combined. Set mixer to medium-high speed and mix icing for 5 minutes. When cupcakes are completely cooled, pipe a swirl of icing onto the center of each cupcake. Garnish with additional candied lemon peel, if desired. Serves 12.

A recipe from Jennifer Gilbert of <https://www.whatsbakingbabycakes.com/>