

# LEMON LUSH CUPCAKES

BY KENNA & LULU

**PREP:** 60 MINUTES   **COOK:** 30 MINUTES   **YEILD:** 18-24 CUPCAKES

## GRAHAM CRACKER CRUST

1 1/4 cup graham cracker crumbs  
2 Tbsp. white sugar  
4 Tbsp. butter, melted

## CUPCAKES

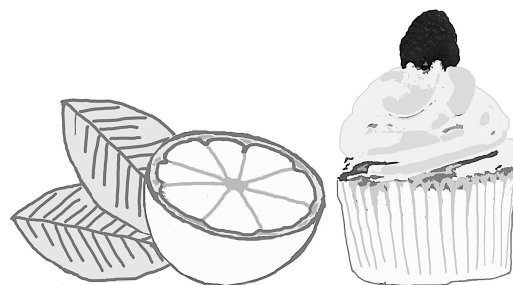
1 vanilla cake mix  
1 vanilla pudding mix  
1/2 cup water  
1/3 cup coconut oil  
4 eggs  
1 cup plain Greek yogurt  
2 Tbsp. lemon zest

## LEMON FILLING

1 cup sugar  
3 1/2 Tbsp. cornstarch  
1 cup coconut milk  
1/4 cup lemon juice  
3 egg yolks  
1/4 cup butter  
1 1/2 Tbsp. lemon zest  
1 cup plain Greek yogurt

## FROSTING

1 cup almond milk  
5 Tbsp. flour  
1 cup sugar  
1 cup cold butter  
1 1/2 teaspoons vanilla



## NOW DOWN TO BUSINESS...

### FOR THE CUPCAKES:

1. Preheat your oven to 350°. Line two cupcake tins with cupcake liners. In a small mixing bowl, combine the graham cracker crumbs, sugar, and melted butter. Press a heaping tablespoon of the graham cracker mixture to the bottom of each liner. Bake the two pans until set (5-6 minutes).
2. Once the crusts are set and golden brown (leave the oven on), combine the cake mix, pudding mix, water, oil, eggs, yogurt, and lemon zest in a large bowl. Using a stand mixer, mix the batter for 2-3 minutes or until the batter is silky smooth. Fill the cupcake liners about 3/4 of the way with cake batter. Bake for 18-20 minutes.

### FOR THE LEMON FILLING:

1. In a medium sauce pan, whisk together the sugar and cornstarch. Mix in the coconut milk (*Note: you can use regular milk, but coconut milk is nice a creamy. Just what we need for our lemon filling!*), lemon juice, and egg yolks. Stir constantly over medium heat until the mixture thickens.

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2. Once thickened, take the curd off the heat, and add the butter and lemon zest. Once cooled, fold in the Greek yogurt. Yum!!

## THE FROSTING!!

1. Over medium heat, whisk together the almond milk and flour (*Note: you can use regular milk, but almond milk has a thicker consistency which is fantastic for making a fluffy frosting*) don't stir consistently, but carefully watch the roux until it just begins to bubble. As soon as bubbles begin to form, whisk in the vanilla, and continue to mix until all the lumps are gone. The roux should be quite thick.
2. While the frosting glue cools (popping your pan into the freezer cools it perfectly!!), toss your butter and sugar into a stand mixer. Whip the two until you can no longer feel the sugar granules between your fingers. We're talking A LOT of whipping!! 10-15 minutes usually does the trick.
3. Once the roux is *completely* cooled, and your butter/sugar mixture has been whipped till' kingdom come, (still using the stand mixer) in one scoop, add all of the roux to the butter and sugar. Whip on high for 1 minute, then scoop into a piping bag.

## LAST BUT NOT LEAST...

*Assemble the cupcakes to your fancy!!* We topped ours with a fresh raspberry, but the possibilities are endless!

**NOTE:** if you are planning on making these ahead of time, frost the cupcakes *before* putting them into the fridge. Don't attempt to refrigerate the frosting (in a bowl or piping bag). This whipped frosting is oh so delicious, but it does not frost/pipe well after being refrigerated.