

Lemon Cup Cakes



Lemon Magic Cake Cupcakes

Serves: 12 cupcakes

Ingredients

4 eggs, separated, at room temperature

1 Tbsp water

$\frac{1}{2}$ cup + 2 Tablespoons (5.3 oz, 150 g) sugar

1 stick (125 g) butter, melted

$\frac{3}{4}$ cup (4 oz, 115 g) flour

$1\frac{1}{2}$ cups (420 ml) milk, lukewarm

1 tsp vanilla extract

2 lemons, juice (about $\frac{1}{2}$ cup) and zest

Instructions

In a bowl, mix egg whites with 1 tsp lemon juice until stiff.

In another bowl, beat the egg yolks with water, sugar and vanilla until light. Add melted butter and beat for another minute. Add the flour and mix it in.

Then add the lukewarm milk (if it is not lukewarm, the butter will harden), lemon juice and zest and beat until well incorporated.

Using a spatula, gently fold in beaten egg whites.

Pour the batter in paper-lined cupcake pan (standard size pan for 12 cupcakes), filling right to rim. Bake in preheated 325 F/160 C oven for about 30 minutes or until the top is golden.

Cool for at least 3 hours before serving. Serve sprinkled with powdered sugar.