

Ladies' Lemon cupcakes



Ingredients:

For the icing

- 225g butter, softened
- 400g icing sugar, sifted
- Juice 1 lemon
- Few drops yellow food colouring

Cake

- 125g golden caster sugar
- 125g unsalted butter, softened
- 2 lemons, zested plus 2 tbsp juice
- 2 eggs
- 125g self-raising flour



Method:

To make the cakes, heat the oven to 180°C/ fan 160°C/gas mark 4. Beat the sugar, butter and lemon zest using an electric mixer until light and fluffy – give it plenty of time as this will make the cakes nice and light. Add 1 egg at a time with a spoonful of the flour to prevent curdling. Finally, mix in

the remaining flour and 2 tbsp lemon juice. Line a bun tin with 12 cases and divide the mix between them. Bake for 18-20 minutes, until risen and light golden. Cool on a wire rack. To ice the tops of the cakes, beat the softened butter until really soft in a large bowl, then gradually beat in the icing sugar and lemon juice. Stir in enough food colouring for a pale lemon colour, then spoon the icing over each cake.

COOK'S TIP

While they're cooking, why not take out Nationwide's combined buildings and contents cover?



Cals: None, if you don't eat any

Fat: Ditto



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