Lemon Cupcakes

Amount 20ish cupcakes or 1 big rectangle pan
Time 45 min?

Ingredients

- 3 cups all-purpose flour
- 2 tsp baking powder
- 1 tsp salt
- 2 sticks butter, melted
- 2 cups sugar
- 4 eggs
- 1 tbsp vanilla
- 1/2 cup lemon juice (about 1 large lemon), or a little more
- 1 tbsp lemon zest (about 1 large lemon)
- 1 1/4 cup milk, or slightly more

Steps

1. Preheat oven to 350 degrees F. Line cupcake tins with liners.
2. Melt 2 sticks butter in a large bowl. Mix in 2 cups sugar. Add 4 eggs, beating after each one. Beat in 1 tbsp vanilla, 1 tbsp lemon zest, and 1/2 cup lemon juice.
3. Whisk 3 cups flour, 2 tsp baking powder, and 1 tsp salt in a separate bowl.
4. Add flour mixture and 1 1/4 cup milk alternately. Don't overmix! Add a little extra milk if it looks too dry.
5. For cupcakes: Put batter in liners, filling each 2/3 full. Bake for 13-16 minutes or until toothpick comes out clean.
6. For cake: Pour batter into a buttered and floured big rectangle pan. Bake for about 26 minutes or until toothpick comes out clean.

Notes

Could fill with lemon curd by cutting out small piece in top/center of each cupcake and fill with 1/2 to 1 tbsp of lemon curd. Could also frost with lemon frosting to make triple lemon cupcakes! Also good with chocolate frosting.