

Lemon Cupcakes With Lemon Meringue Frosting

Yield: 1 dozen cupcakes

Cupcake Ingredients:

½ cup (1 stick) unsalted butter, at room temperature
1 and ½ cups sugar
3 large eggs, at room temperature
1 and ½ cups flour
¼ teaspoon baking powder
¼ teaspoon kosher salt
1 teaspoon pure vanilla extract
½ cup freshly squeezed lemon juice
2 tablespoons lemon zest

Frosting Ingredients:

4 large egg whites
2/3 cup sugar
1 teaspoon lemon juice
¼ teaspoon cream of tartar
1 teaspoon finely grated lemon zest
pinch of salt



- Step 1:** Pre-heat oven to 325°F. Prepare a muffin tin with paper cups.
- Step 2:** Begin creaming the softened butter and sugar together in the bowl of an electric mixer. Beat until light and fluffy. Scrape down the sides of the bowl with a spatula.
- Step 3:** Add the eggs, beating one at a time until fully incorporated. Be sure to scrape down the sides of the bowl after your eggs have beaten and add the vanilla and lemon zest.
- Step 4:** In a separate medium-size bowl, sift together the flour, baking powder and salt.
- Step 5:** Add half of the flour mixture to the butter/egg mixture and stir until combined. Add the lemon juice and again stir until combined (you may need to scrape down the sides of the bowl again). Add the rest of the flour and stir until combined. Do not overmix.
- Step 6:** Using a medium-size scooper, carefully scoop the batter and distribute it evenly among the 12 cups. You may have a couple extra cupcakes depending on the size of your scooper and pan.
- Step 7:** Bake for 25 minutes, rotating the pan half-way through, or until a toothpick inserted in the center comes out clean. Let cupcakes fully cook before frosting.

For the Frosting...

- Step 1:** Bring a few inches of water to a boil in a saucepan that can hold a mixer's bowl above the water. Whisk the egg whites, sugar, lemon juice and zest, cream of tartar and salt in the bowl by hand. Set the bowl above the boiling water and continue whisking until the mixture is hot to the touch and the sugar dissolves, about 1 to 2 minutes. Transfer the mixture to a standing mixer fitted with the whisk attachment and beat at medium-high speed until meringue is cool and holds a soft peak, about 5 minutes.
- Step 2:** Transfer meringue to a piping bag fitted with a pastry tip and pipe cupcakes. Using a small kitchen torch, brown the sides of the frosting.