

Lemon Raspberry Cupcakes

For Cake

1 Box Lemon Cake Mix
1 Cup Sour Cream
½ Cup Butter Melted
4 Eggs
Grated Zest of 1 Large Lemon
⅔ Jar Cedar Spring Farm Raspberry Jam

For Glaze

2 Tablespoon Lemon Juice
1 ½ Cups Powdered Sugar

Preheat oven to 350°F

Cupcake Pans: Makes about 18 regular or 9 large

In a large bowl, combine Cake Mix, Sour Cream, Butter, Lemon Zest and Eggs.

Beat on medium high for 3 minutes.

Grease cupcake pans.

Fill cake pans about ½ full with batter. Carefully spoon Raspberry Jam in the center of batter (1 rounded teaspoon for large cupcakes-1 scant teaspoon jam for regular cupcakes). Add batter to cover jam filling pans about ¾ full.

Bake regular cupcakes about 14-16 minutes. Bake large cupcakes about 15-18 minutes or until a toothpick inserted in cake comes out clean.

While cupcakes bake, make Glaze. Sift powdered sugar into a medium bowl. Add Lemon Juice and mix until smooth. Add a little more juice or water if needed.

Cool cupcakes in pans 10 minutes. Unmold* and place upside down on cooling rack placed over a sheet of parchment or wax paper.

*Watch for jam sticking to pans.

Drizzle glaze on top of each cupcake. Dust with more powdered sugar if desired.