bite



ingredients

Pink Lemonade Cupcakes

2½ cups flour 1 tbsp lemon zest 1½ tsp baking powder ½ tsp baking soda ½ tsp kosher salt ¾ cup butter, softened 2 cups sugar 3 eggs 2 tsp vanilla extract ½ cup pink lemonade concentrate 1 cup buttermilk

Pink Lemonade Frosting

1(8oz) package cream cheese ½ cup butter, room temperature 2 tbsp frozen pink lemonade concentrate 5 cups icing sugar Dab of pink food coloring, to desired color

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pink lemonade cupcakes

When life gives you pink lemonade, make these incredible Pink Lemonade Cupcakes. Yes, we've amended the age-old adage and made life all-the-sweeter with these sweet and tart pink lemonade-flavored cupcakes and frosted. Not only are they so perfectly pretty but they're also so easy to make. Trust us, everyone will be tickled pink when they get their hands (and mouths) on these delicious cupcakes.

MAKES: 22 CUPCAKES

directions

1. For the cupcakes, preheat oven to 350F. Line 22 mulfin cups with paper liners and coat with non-stick cooking spray. In a small bowl, combine flour, lemon zest, baking powder, baking soda and salt. Set aside.

2. Using an electric mixer, cream butter and sugar on medium speed until light and fluffy. Beat in eggs one at a time. Mix in vanilla and pink lemonade concentrate. On low speed, alternate adding flour mixture and buttermilk to mixer, beginning and ending with the flour. Mix just until combined. Fill prepared muffin cups with ¾ full with batter. Bake 20-22 minutes, until a toothpick inserted in the middle comes out clean. Cool cupcakes completely before frosting.

3. For the pink lemonade frosting, in an electric mixer, beat cream cheese and butter until well combined. On low speed, add pink lemonade concentrate, icing sugar and pink food coloring. Scrape down the sides of the bowl and beat for 30 seconds more on medium speed until smooth and creamy. Spread frosting on cooled cupcakes.

"At my lemonade stand I used to give the first glass away free and charge five dollars for the second glass. The refill contained the antidote."

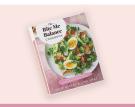
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