

Lemon Cupcake Recipe

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Ingredients

- milk or soy milk (1 cup)
- apple cider vinegar (1 tsp)
- flour (1 1/4 cups)
- tapioca starch (2 tbsp)
- baking powder (3/4 tsp)
- baking soda (1/2 tsp)
- sugar (3/4 cup)
- salt (1/2 tsp)
- vanilla extract (2 tsp)
- oil (1/3 cup)
- juice and zest* of one lemon

Instructions

- 1) Preheat oven to 350°
- 2) Lightly grease or fill cupcake pan with liners.
- 3) Mix together milk and vinegar in a cup or small bowl and let sit for a few minutes.
- 4) Wash, zest, and juice the lemon.
- 5) Blend dry ingredients, mixing completely.
- 6) Add in wet ingredients (and lemon zest).
- 7) Mix for approximately 2 minutes with electric mixer. Mixture should be smooth.
- 8) Pour into baking cups, filling each 1/2 to 3/4 full.
- 9) Bake for 20-25 minutes. Check at 20 minutes as ovens will vary. A toothpick inserted into the middle of a cupcake should come out clean.
- 10) Let cool and add frosting.