

Lemon Sour Cream Cupcakes

<p>Ingredients</p> <ul style="list-style-type: none">• 1/2 cup light sour cream• 50g unsalted butter, softened• 1 tablespoon finely grated lemon rind• 3/4 cup caster sugar• 2 eggs• 1 1/2 cups self-raising flour• Finely shredded lemon rind, to decorate <p><u>Lemon icing</u></p> <ul style="list-style-type: none">• 2 cups icing sugar mixture, sifted• 2 tablespoons lemon juice• 1 teaspoon unsalted butter, melted	<p>Equipment</p> <ul style="list-style-type: none">• Metric spoon & cup measures• Sharp knife• chopping board• muffin tray• grater
<p>What to do</p> <ol style="list-style-type: none">1. Preheat oven to 180°C/160°C fan-forced. Line a 12-hole, 1/3-cup capacity muffin pan with paper cases.2. Using an electric mixer, beat sour cream, butter, lemon rind, sugar, eggs and flour on low speed for 1 minute or until ingredients are just combined. Increase speed to high. Beat for 2 minutes or until thick and creamy.3. Spoon mixture into muffin holes until three-quarters full. Bake for 20 to 25 minutes or until a skewer inserted into the centre of 1 cake comes out clean. Remove from oven. Turn cakes out onto a wire rack to cool.4. Make lemon icing: Place icing sugar in a bowl. Add lemon juice and butter. Stir until smooth and spreadable. Spread icing over cakes. Top with lemon rind. Set aside for 20 minutes to set. Serve.	

