



THE J.M. SMUCKER CO.

Raspberry Lemonade Cupcakes

Prep Time Cook Time Serves Difficulty

1 hr 30 mins 22 mins 18 N/A

Ingredients

- **Cupcakes:**
 - 1 cup (250 mL) butter, softened
 - 1 3/4 cup (425 mL) granulated sugar
 - 3 eggs
 - 2 tsp (10 mL) vanilla extract
 - 3 cups (750 mL) **Robin Hood® Best for Cake & Pastry Flour**

Robin Hood® Best for Cake & Pastry Flour

- 1 tbsp (15 mL) baking powder
- 1/4 tsp (2 mL) salt
- 1 cup (250 mL) **Carnation® Evaporated Milk**, any type
- 1/2 cup (125 mL) lemon juice

- **Lemon Filling:**

- 1 can (300 mL) **Eagle Brand® Sweetened Condensed Milk**
- 1/2 cup (125 mL) lemon juice

- **Raspberry Lemonade Icing:**

- 1/2 cup (125 mL) butter, softened
- 1/2 cup (125 mL) **Smucker's® Seedless Raspberry Jam**
- 3-4 cups (750 mL - 1 L) icing sugar
- 1/4 cup (50 mL) **Carnation® Evaporated Milk**, any type
- 1 tbsp (15 mL) lemon zest, optional
- sprinkles, raspberries for garnish

Directions

Step 2:

Preheat oven to 350°F (180°C). Line 18 muffin tins with paper liners.

Step 3:

Cream butter and sugar in a large bowl with an electric mixer on medium speed until well combined.

Step 4:

Add eggs, one at a time, beating well after each addition. Add vanilla extract.

Step 5:

Sift flour, baking powder, and salt in a medium bowl. Alternate adding flour mixture and milk, beating after every addition. Mix in lemon juice. Scoop batter into prepared muffin pans.

Step 6:

Bake in preheated oven 20 to 22 minutes or until a toothpick inserted in centre comes out clean. Let cool in pans 5 minutes, then remove to wire rack and cool completely. Chill in fridge 30 minutes if tops are sticky.

Step 8:

Combine ingredients in medium bowl. Let sit until thickened.

Step 10:

Using a sharp knife, cut a circle into the center of the cooled cupcakes to create a little hole about 1" (2.5 cm) deep. Remove top and spoon or pipe lemon filling into hole, about 2-3 tsp (10-15 mL) per cupcake. Tear off the pointy part of the top and gently press round piece back on top of filling. Refrigerate while preparing icing.

Step 12:

Cream butter, jam and half of icing sugar in large bowl with electric mixer until light. Add evaporated milk and lemon zest if using. Beat in remaining icing sugar gradually, until a light and fluffy texture is achieved. Place in large piping bag with tip.

Step 13:

Ice cupcakes, garnish with sprinkles and raspberries if using.

Step 15:

Tip: For a Gluten Free version, follow this recipe for cupcake batter and eliminate poppy seeds. Fill and frost as directed above, ensuring other ingredients are gluten free.

Images

