

Lemon Glazed Cupcake

	Ingredients
16 oz	White cake mix
3.4 oz (small box)	Lemon pudding mix, instant
1 cup	Water
4	Egg whites
2 Tb	Vegetable oil
	Glaze:
1 C	Powdered sugar
4 – 5 Tb	Heavy cream
½ Tb	Lemon zest

Method

1. Preheat oven to 325f.
2. In a mixing bowl with the paddle attachment combine the dry cake mix and pudding mix.
3. Slowly mix in the water, egg whites and oil until combined. Do not overmix.
4. Fill lined cupcake pans with about 1 ½ oz batter (less than ¾ full). Do not overfill. See notes below.
5. Bake at 325f for 20 – 25 minutes, until the center springs back and pick inserted in the center comes out clean.
6. Allow cupcakes to cool completely.
7. Mix glaze: Place powdered sugar into a bowl and stir in heavy cream. The amount of cream will depend on the thickness of the cream, and the desired glaze consistency. See notes below. When the sugar has dissolved stir in the lemon zest.
8. Dip tops of cupcakes into glaze and allow to set up.
9. Store cupcakes in refrigerator. Makes about 18 cupcakes.

Notes

These cupcakes will rise higher than a plain cake mix cupcake so do not overfill.

When mixing the glaze do not add all the cream at once. Slowly add the cream until it is the desired consistency. Cupcakes can be dipped into thinner glaze. If the glaze is thick, spread it on the cupcakes.