Lemon Sour Cream Cupcakes

Ingredients

- 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

Lemon icing

- 2 cups icing sugar mixture, sifted
- 2 tablespoons lemon juice
- 1 teaspoon unsalted butter, melted

Equipment

- Metric spoon & cup measures
- Sharp knife
- Chopping board
- Muffin tray
- Grater

What to do

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.
