

# MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

FIND MORE RECIPES AT [HTTP://MYHUSBANDCOOKS.WORDPRESS.COM](http://myhusbandcooks.wordpress.com).

Originally posted: March 18, 2007

## **Jack's Blueberry and Meyer Lemon Cupcakes**

*Yield:* 1 dozen

*Ingredients:*

2 large eggs (room temperature)  
1 1/2 cup flour  
1 cup sugar  
1/2 cup butter (room temperature)  
1 meyer lemon (juice & zest)  
1/2 cup heavy cream  
1 1/2 tsp baking powder  
1 tsp vanilla extract  
1/2 tsp. salt

*Frosting:*

8 oz. cream cheese  
2 meyer lemons (juice and zest)  
4 cups confectioners sugar  
2 tsp. vanilla extract

*Directions:*

1. Preheat your oven to 350F. Using a non-stick spray, grease and coat muffin or cupcake pan. Add the paper or foil cups. Note, if you are using cups, the greasing is simply an insurance should you have issues with run over.
2. In bowl, add the flour, salt, baking powder. Whisk together and set aside.
3. In the bowl of a stand mixer, add the butter and sugar. Cream them together by beating on medium speed for about 3 to 4 minutes, or until the butter has lightened in both volume and color and the sugar seems to be uniform throughout. Add the eggs one at time while mixer is on slow speed. Add the second once the first is fully integrated. Add the meyer lemon zest & juice, vanilla and heavy cream. Mix until everything is integrated. Remove the bowl and hand fold in the flour mixture until mostly integrated.
4. Scoop out the batter into the cups. Press 4 to 5 blueberries into each dollop of batter. Bake for 25 to 30 min or until a tooth pick pulls clean from the cup cake. Let the cupcakes cool completely before frosting.
5. In the bowl of your stand mixer and using the whisk attachment, beat the cream cheese until fluffy and light. Add the zest and juice, vanilla extract, two cups of sugar. Beat until smooth.

Add the remaining sugar 1/2 cup at a time until you get the proper consistency for the frosting. It should be thick but still pliable. Cover and refrigerate until ready to use.

6. Once the cupcakes have cooled completely. Frost by adding a large dollop to the top and center of the cupcake and then smoothing from the center by turning the cupcake in your hand and leaving the spatula or knife steady.. It should spread out from the top and out. Once frosted, you can garnish with zest and blueberries. Serve to screaming masses. Enjoy!