

128
john st.



MINT LEMONADE

with LEMON CURD and LEMON FROSTING

YIELDS 12 CUPCAKES IN STANDARD LINERS.

Cupcakes can be stored overnight at room temperature, a week in the refrigerator or frozen up to 2 months, in airtight containers. Bring to room temperature before serving.

FOR THE BATTER /

1¼ cups all-purpose flour	1 egg
¾ cup sugar	½ tsp. white vinegar
½ tsp. baking soda	½ tsp. vanilla extract
½ tsp. salt	zest of one lemon plus some juice
1 stick butter	1 medium bushel of mint
½ cup milk	

1 / To make the mint-infused butter, heat 1 stick butter, milk and mint over a double boiler. Once butter is melted, turn heat down and let sit for 15 minutes. Turn heat off and let sit another 15 minutes. Press through a sieve to remove mint leaves and let cool to room temperature

2 / Preheat oven to 325°F. Line a cupcake pan with 12 cupcake liners and set aside.

3 / In a medium bowl, combine flour, sugar, baking soda and salt.

4 / In a separate bowl, whisk together milk, egg, vinegar, vanilla extract and lemon zest.

5 / Add the wet ingredients to the dry ingredients. Whisk on medium speed until just combined.

6 / Lightly squeeze the lemon (that was zested) to add a bit of the fresh lemon juice, to taste.

7 / Spoon the mixture into liners filling ¾ the way. Bake for 18-22 minutes or until toothpick inserted into the center of the cupcake comes out clean. Allow cupcakes to cool completely before assembling.

FOR THE LEMON CURD /

6 large egg yolks	12 tbsp. sugar
Zest of 1 lemon	8 tbsp. unsalted butter, cold, cut into pieces
½ cup lemon juice	

1 / Combine yolks, lemon zest, lemon juice, and sugar in a small saucepan. Whisk to combine.

2 / Set over medium heat, and stir constantly with a wooden spoon, making sure to stir sides and bottom of pan. Cook until mixture is thick enough to coat back of wooden spoon, 5 to 7 minutes.

3 / Remove saucepan from heat. Add butter, one piece at a time, stirring with the wooden spoon until consistency is smooth.

4 / Transfer mixture to a medium bowl. Lay a sheet of plastic wrap directly on the surface of the curd to avoid a skin from forming; wrap tightly. Let cool; refrigerate until firm and chilled, at least 1 hour.

FOR THE FROSTING /

8 oz. package cream cheese, softened	1 tsp. vanilla extract
½ stick butter, softened	juice of one lemon
3 cups confectioners sugar	

1 / Using a mixer, blend the butter and cream cheese together until well combined.

2 / Gradually add in the confectioners' sugar until fully incorporated.

3 / Finally mix in vanilla and lemon juice.

ASSEMBLY /

1 / Using a cupcake corer or knife, core the center of the cooled cupcakes out.

2 / Fill a piping bag with the cooled lemon curd.

3 / Fill the cored cupcake with the lemon curd.

4 / Pipe the frosting on the top of the cupcake with your favorite tip!

5 / (Optional) Garnish with lemon candies and adorable paper straws!