

128
john st.



BLUEBERRY CUPCAKE

with BLUEBERRY JAM & CREAM CHEESE

Yields 12 cupcakes in standard cupcake pans

FOR THE BATTER /

1 $\frac{1}{3}$ cup flour	$\frac{1}{3}$ cup sugar
3 tbsp. corn starch	2 eggs, room temp
$\frac{1}{4}$ tsp. baking soda	1 tsp. vanilla
1 tsp. baking powder	$\frac{3}{4}$ cup vanilla yogurt
$\frac{1}{2}$ tsp. salt	$\frac{1}{4}$ cup fresh blueberries
1 tsp. cinnamon	Zest of $\frac{1}{2}$ a lemon
1 stick unsalted butter, room temp	

- 1 / Preheat oven to 375°. Line a standard cupcake pan with 12 liners.
- 2 / De-stem and clean the blueberries. Lay blueberries out on a cake or cookie pan (with sides). Place on center rack of the oven and cook for 10 minutes, or until blueberries start to burst. Remove from oven and allow to come to room temperature.
- 3 / Sift together the flour, corn starch, baking soda, baking powder, salt and cinnamon. Set aside.
- 4 / Beat together the butter and sugar until light and fluffy, then beat in eggs.
- 5 / Mix the vanilla into the yogurt.
- 6 / Alternating between the dry ingredients and the yogurt, beat the ingredients into the butter mixture until well combined.
- 7 / Gently fold in the roasted blueberries and the lemon zest.
- 8 / Fill the cupcake liners evenly, $\frac{2}{3}$ way full. Bake for 21-25 minutes or until a cupcake tester inserted in the center comes out clean.

FOR THE FROSTING /

1 stick butter, room temp
8 oz. cream cheese, room temp
$\frac{1}{2}$ tsp. vanilla
2 $\frac{2}{3}$ cups confectioners' sugar
$\frac{1}{4}$ cup blueberry jam

- 1 / Beat together the butter and cream cheese.
- 2 / Add the vanilla.
- 3 / Slowly, in 3 parts, beat in the confectioners' sugar until there are no lumps and the consistency is even.
- 4 / To swirl the frosting and jam, add a large spoonful of blueberry jam to the center of the bowl of cream cheese frosting. Do not mix the jam with the frosting.
- 5 / Spoon the frosting (with the jam in it) into a frosting bag and pipe as normal. The jam and frosting will swirl naturally!

Cupcakes can be stored overnight at room temperature or a week to 10 days in the refrigerator in airtight containers. Bring to room temperature before serving. Can be warmed and served with ice cream