

## Lemon Cupcakes with Fresh Blueberry Buttercream Frosting

For the cupcake:

17 1/2 Tbsp unsalted butter at room temperature  
1 1/4 cup granulated sugar  
4 eggs  
3 Tbsp lemon zest  
1 1/3 cup AP flour  
6 Tbsp cornstarch  
2 tsp baking powder  
1 pinch of salt  
1/2 cup lemon juice

Preheat oven to 350 Fahrenheit and prepare cupcake pans with cupcake liners.  
Cream butter and sugar until nice and fluffy, add eggs and lemon zest and mix until smooth.  
Add flour, cornstarch, baking powder, salt and lemon juice and mix until combined.  
Scoop into prepared cupcake pans and bake for 12 minutes or until a inserted toothpick comes out clean.

For Frosting:

1 1/2 cups blueberries (frozen or fresh)  
2 Tbsp lemon juice  
2 sticks unsalted butter at room temperature  
1/2 pack of cream cheese at room temperature  
1/2 tsp salt  
3 1/2 cups powdered sugar  
1 Tbsp cream (if necessary)  
extra blueberries for decorating

Cook the blueberries and lemon juice for 10-15 minutes and strain through a strainer, cool for 1 hour.  
Whip butter and cream cheese in a standing mixer until fluffy, add 1/2 cup blueberry sauce, powdered sugar, salt and cream if it needs it to loosen up.

Pipe cupcakes and decorate with blueberries and a little of the remaining blueberry juice.