

# Recipe

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## Lemon Blueberry Cupcakes

**Prep Time** 30 MINS

**Cook Time** 22 MINS

**YIELD:** 12 CUPCAKES

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Lemon blueberry cupcakes are tart, sweet, moist, and delicious - perfect for spring or summer. Moist lemon cupcakes with fresh blueberries swirled with sweet and tangy lemon cream cheese frosting!

### Equipment

- Electric hand mixer or stand mixer

### Ingredients

#### Lemon Blueberry Cupcakes

- 1 ¼ cup (156 g) all-purpose flour
- 1 cup (200 g) granulated sugar
- 1 ½ tsp (6 g) baking powder
- ½ tsp (3 g) salt

- ½ cup (122 g) milk room temperature
- ¼ cup (55 g) vegetable oil
- 2 tbsp (24 g) sour cream
- 1 (1) egg room temperature
- 2 tbsp (30 g) lemon juice fresh squeezed
- 1 (1) lemon zested
- ¾ cup (111 g) blueberries fresh

## Lemon Cream Cheese Frosting

- 1 cup (227 g) unsalted butter room temperature
- 4 oz (113 g) cream cheese room temperature
- 3 ½ cups (420 g) powdered sugar
- 1 tbsp (15 g) lemon juice fresh squeezed
- 1 (1) lemon zested
- ¼ tsp (1.5 g) salt
- additional lemon zest and blueberries for garnish

## Instructions

### Lemon Blueberry Cupcakes

- 1 Preheat oven to 350° F. Line a cupcake pan with 12 cupcake liners.
- 2 In a mixing bowl, combine all-purpose flour, granulated sugar, baking powder, and salt. Whisk to combine.
- 3 Add milk, vegetable oil, sour cream, egg, lemon zest, and lemon juice. Whisk to combine. Do not overmix the batter.
- 4 Add the blueberries to the cupcake batter and mix until the blueberries are dispersed throughout the batter.
- 5 Portion the cupcake batter into the cupcake liners, approximately ¾ full.
- 6 Bake for 20-22 minutes or until the tops of the cupcakes bounce back slightly when touched.
- 7 Remove from the oven and cool in the pan for 5 minutes. Remove the cupcakes from

the pan and cool completely.

## Lemon Cream Cheese Frosting

- 1 In a mixing bowl or bowl of a stand mixer, combine unsalted butter and cream cheese. Whip on medium high with an electric hand mixer or stand mixer fitted with a whisk attachment until light and creamy.
- 2 Add half of the powdered sugar and mix on low. Then add the remaining half and continue to mix on low speed.
- 3 Add in lemon zest, lemon juice, and salt. Mix on low speed until the ingredients are fully combined.
- 4 Turn the mixer on high speed and whip for approximately 2-3 minutes until the frosting is light and fluffy.
- 5 Spread or pipe onto cupcakes and garnish with blueberries and lemon zest if desired.

## Notes

Lemon blueberry cupcakes can be stored in an airtight container in the refrigerator for up to 5 days. Serve at room temperature.

*Metric conversions are calculated automatically. I cannot guarantee the accuracy of this information.*



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