

Fiery Lemon Muffcakes with Lemon Cream Cheese Frosting Recipe

These unique and delicious muffcakes will surely brighten up anyone's day! Combining sweet, tangy, and spicy flavors with fluffy, crunchy, and creamy textures give you this part muffin, part cupcake goodness.

Recipe by: Nancy Stampahar, The LemonAID Lady

Recipe type: Desserts

Serves: 6 Jumbo Muffcakes

Step 1: Corn Chip Crumble

2 Cups corn chips

1 Tablespoon crushed red pepper flakes (vary to your heat preference)

1 Tablespoon unsalted softened butter

1 Tablespoon finely grated lemon zest

In a food processor, pulse all ingredients until binding occurs into large crumbs. Set aside until cupcake batter has been spooned into baking cups.

Step 2: Lemon Sour Cream Cake Batter (adapted from taste.com.au)

½ Cup Sour Cream (I will be adding more next time for greater moisture)

4 Tablespoons unsalted softened butter

2 Tablespoons finely grated lemon zest

¾ Cup caster sugar (DIY granulated sugar finely ground)

2 eggs

1 ½ cups self-rising flour

Optional: 1 Tablespoon crushed red pepper flakes.

Steps:

1. Preheat oven to 350 degrees and place jumbo cupcake liners in a 6 jumbo sized muffin pan
2. Using an electric mixer, beat sour cream, butter, lemon zest, sugar, eggs, and flour on low speed for 1 minute or until ingredients are just combined. Increase speed to high. Beat for 2 minutes or until thick and creamy.
3. Spoon mixture into cupcake liners until ¾ full. Spoon the corn chip crumble on top of the batter. Sprinkle Kosher Salt and Black Pepper on top of crumble.
4. Bake for 20 to 25 minutes or until a toothpick inserted into the center comes out clean. Remove from oven. Carefully lift your baked muffcakes out onto a wire rack to cool.

Step 3: Lemon Cream Cheese Frosting (adapted from Chowhound Christine Gally)

1 (8oz.) package cream cheese, at room temperature

4 Tablespoons unsalted butter, at room temperature

¾ Cup powdered sugar, sifted

½ Teaspoon lemon extract

¼ Teaspoon vanilla extract

1 Teaspoon finely grated lemon zest

½ Teaspoon freshly squeezed lemon juice

Grated or strips of lemon zest for decoration and taste

Grated or strips of jalapeno pepper decoration and taste

Optional: Yellow Gel Food Coloring (adjust to your preference of hue)

Steps:

1. Place the cream cheese and butter in a glass mixing bowl and beat at medium-high until light, fluffy, and fully incorporated, about 3 minutes. Scrape down sides to the center.
2. Add the powdered sugar, lemon and vanilla extracts, lemon zest, lemon juice, and optional food coloring. Mix on low speed until the sugar is incorporated, about 30 seconds.
3. Scrape down sides to the center again. Turn the mixer medium-high speed and mix until frosting is creamy and fluffy, about 3 minutes.
4. Pipe frosting onto cooled muffcakes and decorate as little or as much as you prefer.

Discovery: When eaten (well, devoured!) within hours, the cake part was light and fluffy. After 1 day of refrigeration, the cake became denser and more muffin like. Both ways were sweet goodness!

This recipe was created by Nancy Stampahar, The LemonAID Lady.

Visit: www.thelemonaidlady.com