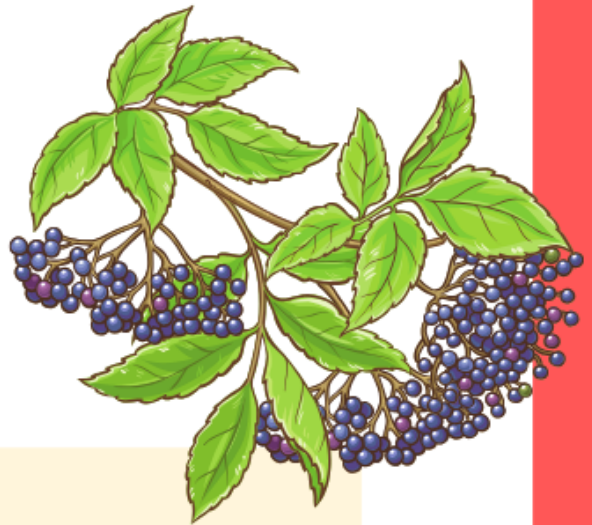




Emma's Elderberry Lemon Cupcakes

SERVINGS: 24 | PREP TIME: 25 MIN | TOTAL TIME: 45 MIN

Ingredients



Cake

- 1 box of vanilla cake mix (plus the ingredients indicated on the box)
- Juice and zest of a lemon
- 1/2 jar of Berrylicious Elderberry jelly
- Blueberries and icing sugar (for decorating)

Frosting

- 1/3 cup of butter (softened but not melted)
- 3 cups icing sugar
- 1 tbsp milk
- 1 tsp vanilla extract
- Food colouring of your choice (optional)

Instructions

- 1) Prepare the cake mix according to package directions. Adding the zest and juice of 1 lemon to the batter. Once mixed evenly pour into 24 lined muffin tins.
- 2) Bake at 350°F for 18-20 minutes, or until a toothpick inserted in the middle comes out clean. Take the cupcakes out of the pan and transfer to a plate or rack to cool.
- 3) While the cupcakes cool prepare the frosting by combining all ingredients using a hand mixer. Add a touch of your favorite food colouring for a pop of colour.
- 4) Once cupcakes are cooled add half a cup of elderberry jelly (or any other jam or jelly) to a piping bag. Poke the piping tip into the top of the cupcake and inject each one with a couple teaspoons of jelly
- 5) Transfer the frosting to a piping bag and cover up the jelly hole with frosting. Decorate with blueberries, lemon zest and icing sugar!

