

# Lemon Cupcakes with Cream Cheese Icing



## INGREDIENTS

	Grams	Bakers (%)	Usage Levels (%)
<b>Lemon Cupcake Recipe</b>			
Sugar	604	19.82	28.28
Flour, cake	504	100.00	23.70
Water (1)	204	40.54	9.57
Shortening	200	39.64	9.36
Water, 15°C (60°F) (2)	175	34.68	8.19
<b>Butter</b>	<b>123</b>	<b>24.32</b>	<b>5.74</b>
Egg, yolk	116	22.97	5.42
Lemon juice	100	19.82	4.68
<b>Skimmed milk powder</b>	<b>50</b>	<b>9.91</b>	<b>2.34</b>
<b>Whey protein concentrate, 80% protein (WPC 80)</b>	<b>31</b>	<b>6.13</b>	<b>1.45</b>
Salt	9	1.80	0.43
Lemon extract	9	1.80	0.43
Vanilla, bourbon, Madagascar	9	1.80	0.43
BLOV*	2	0.45	0.11
<b>Total</b>			<b>100.00</b>
<b>Lemon Cream Cheese Icing Recipe</b>			
<b>Cheese, cream</b>	<b>284</b>	<b>n/a</b>	<b>41.95</b>
Sugar, fondant or drivert	257	n/a	37.92
<b>Butter</b>	<b>57</b>	<b>n/a</b>	<b>8.39</b>
Glucose	57	n/a	8.39
<b>Whey protein concentrate, 34% protein (WPC 34)</b>	<b>14</b>	<b>n/a</b>	<b>2.01</b>
Lemon peel	9	n/a	1.34
<b>Total</b>			<b>100.00</b>

\*BLOV is Butter, Lemon, Orange & Vanilla powdered flavoring from International Bakers Services. Orange and Vanilla extract can be substituted in its place by doubling the amount.

## CUPCAKE PREPARATION

1. In a bowl of a mixer fitted with a paddle attachment, whip together shortening, WPC 80, flour, butter, sugar, salt, BLOV, skimmed milk powder and lemon extract on low, then medium, then high speed until light and fluffy.
2. Add water (2); whip first on low then medium speed for 5 minutes. Scrape down sides and bottom of bowl every one minute. (Stop timing during the scraping process).

## NUTRITIONAL CONTENT

Per 100g	
<b>Calories</b>	380kcal
<b>Total Fat</b>	18g
Saturated Fat	8g
Trans Fat	3g
Cholesterol	80mg
<b>Total Carbohydrates</b>	51g
Dietary Fiber	0g
Sugars	36g
<b>Protein</b>	5g
Calcium	61mg
Magnesium	10mg
Phosphorus	73mg
Potassium	90mg
Sodium	220mg
Iron	2mg
Vitamin A	368IU
Vitamin C	3mg

# Lemon Cupcakes with Cream Cheese Icing


## CUPCAKE PREPARATION

(continues)

3. Using a hand whisk or immersion blender, mix together the water (1), vanilla, egg yolks and lemon juice.
4. Add egg mixture to the batter in three portions, scraping between each addition. Blend until smooth. (Do not over-mix).
5. Using a portion scoop, fill prepared cupcake pans slightly more than half full.
6. Place in preheated oven. Bake at 163°C (325°F) oven for 5 minutes, then reduce heat to 148°C (300°F).
7. Bake until tester comes out clean.
8. Remove from cupcake molds, cool on wire rack.
9. Ice cupcakes when cool with Lemon Cream Cheese Icing

## ICING PREPARATION

1. Place cream cheese, butter and glucose in a bowl of a mixer fitted with a paddle attachment, whip until light and fluffy
2. Place WPC 34, sugar and lemon peel in the bowl, and mix until light and fluffy.
3. Place in a pastry bag fitted with a French star tip, pipe onto cupcakes in a spiral design starting from the outside edge working inward.

Rely on the dynamic lineup of U.S. dairy to meet consumer demands for global product development. The U.S. Dairy Export Council (USDEC) offers resources on [ThinkUSAdairy.org](http://ThinkUSAdairy.org) including a dairy ingredient supplier search, consumer, nutrition and product research, technical insights and prototype assistance to help develop and launch your next successful product.  [@ThinkUSAdairy](https://twitter.com/ThinkUSAdairy)

This formula serves as a reference. Product developers are encouraged to modify the formula to meet manufacturing and finished product specification needs. Developed by the International School of Baking. ©2014 U.S. Dairy Export Council.