

lemon and poppy seed cupcakes



A fun afternoon with one of my favorite Kenyan Lyra Aoko let to the creation of some delicious lemon and poppy seed cupcakes which you will love!

Ingredients

1 and 1/2 cups of all-purpose flour

1 and 1/2 tablespoon of poppy seeds

2 teaspoons baking powder

1/2 teaspoon salt

A cup of sugar

1/2 cup unsalted butter, softened to room temperature

2 large eggs, at room temperature

1 tablespoon of lemon zest

1/4 cup of lemon juice

1 and 1/2 teaspoons pure vanilla extract

3/4 cup of plain yoghurt

For the frosting

250g full-fat block cream cheese, softened to room temperature

1 tablespoon of vanilla extract

1/4 cup unsalted butter, softened to room temperature

3 cups of confectioners' sugar

1/8 teaspoon salt

Method

Preheat your oven to 180 degrees. Line a 12-cup muffin pan with cupcake liners.

Proceed to make your cupcakes. Combine your dry ingredients first: the flour, baking powder, and salt together. Set aside.

Using a mixer, beat the butter and sugar together on high speed until smooth and creamy. That will take about 3 minutes. Scrape down the sides with a rubber spatula or a mwiko (I used a mwiko <3) to bring everything together. Add the eggs and vanilla, then beat on medium-high speed until combined.

With the mixer on low speed, add the dry ingredients until **just** combined. With the mixer still running on low, slowly pour in the plain yoghurt, poppy seeds, lemon juice, and zest until combined. Do not overmix. Once just combined, take your mwiko and give it a mix once again just to ensure there are no lumps at the bottom. The batter should be nice and thick.

Pour/spoon the batter into the liners. Bake for 18-22 minutes, or until a toothpick inserted in the center comes out clean. Once done, remove from the oven and allow them to cool down completely before proceeding to frost. As you wait for that, proceed to make your frosting.

For the frosting:

In a large bowl beat the cream cheese and butter together on high speed until smooth and creamy. Add confectioners' sugar, vanilla and salt. Beat on low speed for 30 seconds, then switch to high speed



and beat for 2 minutes.

Once your cupcakes are cooled and the frosting is done. Proceed to frost your cupcakes then dig in!!!!



SERVE WITH: on their own or with your favorite warm drink!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/lemon-poppy-seed-cupcakes/>