

# LEMON CUPCAKES

See notes below the recipe for a variety of healthier options for flour, sugar, oil & margarine

## INGREDIENTS

- 3 C** Flour
- 1/2 t** Morton's No-Salt **OR** Salt
- 1 C** Margarine
- 2 C** Sugar
- 1 C** Egg Substitute or 4 Eggs
- 1 t** Vanilla
- 2 T** Lemon zest (grated lemon 'skin')
- 1/2 C** Unsweetened Mimic Crème (will be divided)
- 1/2 C** Water (will be divided)
- 2 T** Lemon juice (fresh squeezed is best) (will be divided)

## FILLING

- 2 C** Mimic Crème Healthy Top (chill for at least an hour in freezer before using)
- 1 1/2 T** Lemon Juice (fresh squeezed is best) (chilled in the refrigerator)
- 1/2 t** Lemon zest (grated lemon 'skin')

## MIXING & BAKING INSTRUCTIONS

- 1** Preheat oven to 375 degrees & line cupcake pans with paper liners
- 2** Put the flour & salt together in a bowl
- 3** In another bowl beat the margarine substitute or applesauce thoroughly
- 4** Beat in egg substitute or eggs a little at a time & then add the lemon zest & vanilla
- 5** Gently beat the flour mix into the margarine or applesauce mix a 1/3 at a time
- 6** Before adding the last 1/3, add half of the Mimic Crème, water & lemon juice  
Continue adding the remaining flour mix & the rest of the Mimic Crème & lemon juice
- 7** Mix until all ingredients are combined but don't over mix
- 8** Fill the cupcake liners 3/4 full
- 9** Bake for 15 - 18 minutes or until a toothpick put in the center comes out clean
- 10** Do **NOT** remove cupcakes from the pan for at least 10 minutes & then move to racks
- 11** Do **NOT** try to inject the filling into the cupcakes before they are completely cool
- 12** In a chilled bowl, combine the Healthy Top, lemon juice & zest & whip for about 5 minutes & then pour the filling into a pastry bag with a plastic tip
- 13** Insert the tip into the top of the cupcake & squeeze a tablespoon of filling into each cupcake but do **NOT** overdo because it will spill out of the cupcake's sides
- 14** Squeeze a little frosting onto the top of the cupcake, using a spatula to smooth it.
- 15** This covers the hole you made when you injected the filling into the cupcake

### FLOUR SUBSTITUTES

Coconut flour  
Tapioca flour  
Quinoa flour  
Almond Flour  
Potato Starch  
Whole Wheat Pastry Flour

### SUGAR SUBSTITUTES

Splenda Sugar Blend for Baking  
Maltitol

### OIL & MARGARINE SUBSTITUTES

Applesauce  
Banana Puree  
Prune Puree  
Mango Puree  
Wonder Slim

