

Lemony Sunshine Cupcakes

Recipe courtesy of Jamie Nondorf - *Food Network Show: Ultimate Recipe Showdown / Episode: Ultimate Recipe Showdown: Cakes*

Yield: 16 cupcakes

Preheat oven to 350 degrees F. Line 2 standard muffin tins with 16 foil cupcake liners; set aside.

For crust and topping:

1 1/3 cups shortbread cookie crumbs, (22 Lorna Doone Shortbread Cookies)
1/4 cup granulated sugar
4 tablespoons unsalted butter, melted

For the batter:

8 ounces cream cheese - at room temperature
1/2 cup sour cream
2 large eggs - at room temperature
1/4 cup vegetable oil
1/4 cup water
1 small box (3.4 ounce) instant lemon pudding
1 box lemon cake mix - (I recommend Duncan Hines)
1/3 cup lemon curd

Directions:

- Place shortbread cookie crumbs, sugar, and melted butter in a medium bowl; stir until well combined; set aside.
- In the mixing bowl of an electric mixer fitted with the paddle attachment, beat cream cheese and sour cream until smooth. Add eggs -1 at a time and mix just until combined. Scrape down sides of the bowl.
- Add vegetable oil, water, and the box of lemon pudding. Mix until combined. Add cake mix and beat on medium speed for 2 to 3 minutes. Batter will be on the thick side.
- Place a slightly heaping tablespoon of shortbread cookie crumb mixture into the bottom of each prepared muffin cup. Use your fingers or the bottom of a small glass to firmly pack crumbs into the bottom of each cupcake liner. Reserve remaining shortbread cookie crumb mixture for topping.
- Use a 1/4 cup spring loaded ice cream scoop and place a level scoop full of batter into each muffin cup.
- Load the lemon curd into a small sandwich size resealable bag, removing the air from the bag before sealing. Squeeze the curd to 1 corner of the bag and use scissors to snip a 1/4- inch piece from corner of bag; set aside.
- With a damp finger or the end of a wooden spoon dipped in water, make a shallow indentation into the center of each cupcake. Pipe 3/4 to 1 teaspoon lemon curd into each indentation. Sprinkle tops of cupcakes evenly with remaining shortbread cookie crumbs.
- Bake for 21 to 23 minutes, rotating pans halfway through baking, until edges of cupcakes are lightly golden brown.

Shared By

Pamela Frost Dennis
MURDER BLOG MYSTERIES