

Lemon Blueberry Cupcakes with Lemon Cream Cheese Frosting

Yield 24 Cupcakes

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Ingredients

Cupcakes:

- 3 1/2 cups [all-purpose flour](#)
- 1 teaspoon [baking soda](#)
- 1/2 teaspoon salt
- 2 sticks butter
- 2 cups sugar
- 3 eggs
- 1 teaspoon [vanilla extract](#)
- Zest of 1 lemon
- 2 cups sour cream
- 1 1/2 cups fresh [blueberries](#)
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Frosting:

- 2 sticks butter
- 8 ounces cream cheese
- 1 teaspoon vanilla extract
- Juice and zest of 1 lemon
- 10 to 12 cups powdered sugar

Directions

For the cupcakes: Preheat the oven to 350 degrees. Line cupcake tins with 24 paper liners.

Mix the flour, soda and salt together in a bowl. Set aside. Add the butter and sugar to a mixing bowl and cream until light and fluffy. Add the eggs 1 at a time and mix thoroughly. Add the vanilla and [lemon zest](#) and mix to combine. Add the dry mixture in 3 parts alternating with the [sour cream](#), ending with dry mixture. Stir in the blueberries. Fill the prepared tins two-thirds full and bake 16 to 20 minutes. Cool.

For the frosting: Cream the butter and [cream cheese](#) until smooth. Add the vanilla, lemon zest and juice and blend until combined. Add the [powdered sugar](#) gradually until combined.

Frost the cooled cupcakes with the cream cheese frosting.