



# TAUNY 2014 Dairy Princess Buttermilk Baking Recipe Swap



## Lemon-Buttermilk Cupcakes 1844 House

### Ingredients

#### *For the Cake:*

½ lb.	Butter, Room Temp.
2 cups	Granulated Sugar
4 ea.	Extra Large Eggs, room temp
1/3 Cup	Grated Lemon Zest (6-8 large lemons)
3 cups	Cake Flour
½ tsp.	Baking Powder
½ tsp.	Baking Soda
1 tsp.	Kosher Salt
¼ cup	Fresh Squeezed Lemon Juice
¾ cup	Buttermilk
1 tsp.	Vanilla Extract

#### *For the Syrup:*

½ cup	Granulated Sugar
½ cup	Lemon Juice

#### *For the Frosting:*

1 lb.	Cream Cheese, room temp.
¾ lb.	Butter, room temp.
½ tsp.	Vanilla extract
1 tsp.	Almond extract
2 ¼ lbs.	Confectioners' sugar, sifted

### Directions

Preheat oven to 350 degrees. Line muffin tins with paper.

#### Cake:

Cream the butter and the sugar in the mixer with the paddle attachment until light and fluffy (about 5 minutes). Reduce mixer speed to medium and add the eggs one at a time until incorporated. Add the lemon zest.

Sift together the dry ingredients. Mix the 4th set of ingredients together. Add the dry and wet ingredients to the mixer (when on low speed) in alternating batches. Begin with the flour and end with the flour. Mix until completely incorporated; making sure you turn off the mixer and scrape the bowl with a spatula at least twice during the mixing. Do not over mix.

Spoon the batter into the muffin cups and bake for 20 minutes or until a skewer comes out clean.

(over)

### Syrup:

Make the syrup by heating the sugar and lemon juice in a pan until the sugar is dissolved. Once the cupcakes have cooled for 10 minutes, remove them from their pans and place them on a cooling rack. Brush the glaze over the top of each cupcake and allow it to soak in. Allow the cakes to cool completely.

### Frosting:

With the paddle attachment, beat cream cheese and butter until light and fluffy. About 5 minutes. Add vanilla and almond extract. Gradually add confectioner's sugar until smooth.

Frost each cupcake. Garnish with candied lemon peel and serve. Yield: 24 cupcakes

### **Our Story**

These lemon-buttermilk cupcakes are made from a recipe I developed specifically for the TAUNY buttermilk baking competition. I combined a couple of my favorite recipes: a traditional lemon cake with my cream cheese frosting that I like to use for coconut cake and carrot cake. Brushing the cakes with lemon syrup not only makes them remain moist, but it also gives it that burst of bright, zesty lemon flavor.

I have been cooking and baking since I was a teenager. I spent summers in high school cooking at a "Great Camp" in the Adirondacks. After high school, I attended New England Culinary Institute and went on to pursue my career in culinary arts. I spent ten years as a personal chef for a private family. Then, in 2006 with my husband Brian Walker, I purchased 1844 House restaurant in Potsdam, NY. We have been pioneering our style of "seasonal - elegant fair" over the past eight years in the North Country.

Bon appétit!  
Jenny Walker