

Lemon Angel Food Cupcakes

Yield: 12-16 cupcakes

Cupcakes:

1/2 cup flour
3/4 cup powdered sugar
3/4 cup egg whites (about 5 large eggs)
1/8 teaspoon salt
3/4 teaspoon cream of tartar
1/2 cup granulated sugar
1/2 teaspoon vanilla extract
grated lemon rind from 1 lemon

Lemon Frosting:

1/4 cup butter, softened
2 cups powdered sugar
1 tablespoon milk
1 to 2 tablespoons freshly squeezed lemon juice

1. Preheat oven to 350°.
2. Place paper muffin cup liners in muffin cups. Set aside.
3. Lightly spoon flour into dry measuring cups; level with a knife.
Sift together flour and 3/4 cup powdered sugar into a medium bowl
4. Beat egg whites and salt with a mixer at high speed until frothy (about 1 minute). Add cream of tartar, and beat until soft peaks form.
5. Add 1/2 cup granulated sugar, 1 tablespoon at a time, beating until stiff peaks form.
Remove from mixer
Sprinkle flour mixture over egg white mixture, 1/4 cup at a time; fold in after each addition.
Stir in vanilla and rind.
6. Divide batter evenly among prepared muffin cups.
7. Bake at 350° for 18 minutes or until lightly browned.
8. Remove from pan; let cool completely on a wire rack.
9. To prepare frosting, beat butter with a mixer with the Paddle attachment - at high speed until fluffy. Gradually add 2 cups powdered sugar and Add milk and lemon juice; beat until fluffy. Add more lemon juice as needed to adjust the consistency.