**Easter Lemon Cupcakes**

**Ingredients:**

**Cupcakes**

* 1 x Boutique Bake Lemon Drizzle Cake Mix
* 3 x eggs
* 150g butter
* 12 x cupcake wrappers

**Frosting**

* 210g butter
* 420g icing sugar
* 1 teaspoon vanilla

**Method:**

1. Preheat the oven to 180C.
2. Add the eggs, butter and cake mix into a large bowl and mix well.
3. Line a muffin-tin with 12 cupcake wrappers
4. Next, spoon the cake mixture into cupcake wrappers.
5. Bake for about 20 minutes, until well risen and golden-brown.
6. Remove from the oven and cool in the tin for a few minutes, then place onto a wire rack to cool completely before serving.
7. To make your cream cheese frosting, place your butter, icing sugar and cream cheese into a bowl and mix well with an electric mixer
8. Place a star shaped nozzle on a piping bag and spoon the icing into the piping bag
9. Starting from the edge of your cupcake, make anti clockwise swirls into the centre.
10. Decorate the icing with some mini chocolate eggs to give them a proper Easter Bakeover

