PERFECT TRIPLE LEMON CUPCAKES

Makes 6-7 cupcakes

INGREDIENTS:

* 190 ml all-purpose flour
* 2 ml baking powder
* 1 ml salt
* 125 ml margarine, melted
* 150 ml sugar
* 1 large eggs
* 7 ml vanilla extract
* 30 ml fresh lemon juice
* 5 ml lemon zest
* 60 ml milk

Lemon glaze

* 20 ml lemon juice
* 125 ml icing sugar
* 7.5 ml margarine melted
* 3 ml water

DIRECTIONS:

1. Preheat oven to 350 degrees. Line cupcake tins with liners (makes 6-7).
2. Whisk flour, baking powder, and salt in a medium bowl.
3. Add melted margarine to a large bowl and mix in sugar with a hand mixer for 30 seconds, until thick and yellow. Add egg, and beat. Beat in vanilla extract, lemon juice, and zest.
4. Add the flour mixture and milk alternately, starting and ending with the flour. Don’t over mix!
5. Divide batter among liners, filling 2/3 full (about 1/4 cup of batter per cupcake). Bake for 13-18 minutes until a toothpick comes out clean
6. Cool completely before frosting.
7. To make the Glaze: In a medium bowl, combine lemon juice and confectioners' sugar.
8. Beat in the melted butter and 3 ml water. Pour glaze over.