

INGREDIENTS	2½ LB BATCH	5 LB BATCH
"JIFFY" Yellow Cake Mix	2½ lb	5 lb
Cold Water	2¼ cups (18 oz)	4½ cups (36 oz)
Lemon Zest	2 tsp	4 tsp
FILLING		
Lemon Curd	1/4 cup (2.75 oz)	1/2 cup (5.5 oz)
FROSTING		
Cream Cheese, softened	1 cup (8 oz)	2 cups (16 oz)
Butter, softened	1/2 cup (4 oz)	1 cup (8 oz)
Lemon Curd	1/2 cup (5.5 oz)	1 cup (11 oz)
Lemon Zest	1 tsp	2 tsp
Powdered Sugar	5 cups (20 oz)	10 cups (40 oz)



### CAKE BATTER

- Use a mixer with paddle attachment.
- Pour half of total cold water into mixing bowl. Add Yellow Cake Mix and lemon zest.
- Blend on low speed\* for 30 seconds to incorporate, then on medium speed\*\* for 2 minutes.
- Stop mixer. Scrape bowl and paddle.
- Blend on low speed\* and gradually add remaining cold water to bowl.
- Stop mixer. Scrape bowl and paddle.
- Blend on low speed\* for 2 minutes more.
- Scale into paper-lined pan.
- Bake according to the table below. Let cool.
- Using a piping bag inserted in cupcake, fill each cupcake with 1 teaspoon lemon curd.

### FROSTING

- Use a mixer with paddle attachment.
- Add cream cheese and butter to bowl.
- Blend on medium speed\*\* for 2 minutes.
- Add lemon curd and lemon zest to bowl. Blend on low speed\* for 1 minute.

- Stop mixer. Scrape bowl and paddle.
- Add powdered sugar to bowl.
- Blend on low speed\* for 1 minute, then on medium speed\*\* for 2 minutes, or until thoroughly combined.
- Using a piping bag and tip, swirl frosting on cupcake.

\* **Low speed** is 1st speed on a 3-speed mixer or 2nd speed on a 4-speed mixer.

\*\* **Medium speed** is 2nd speed on a 3-speed mixer or 3rd speed on a 4-speed mixer.

PAN SIZE	SCALE	CONVECTION OVEN	STANDARD OVEN	YIELD 5 LB BATCH
Standard cupcake	#24 scoop (1.3 oz)	300°F 15 - 18 minutes	350°F 18 - 22 minutes	84

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Baking time may vary depending on the oven and oven load.