



## Lemon Crunch Cupcakes

Level: Easy      Prep, Wait & Assemble Time: 4 hours  
Serves: 24      Cook Time: 15 minutes



### *Cupcake recipe:*

1 box lemon cake mix  
Eggs, vegetable oil, & water (as directed on box)  
24 cupcake liners

### *Lemon Curd recipe:*

3 Tbsp. unsalted butter, softened  
1/3 cup white granulated sugar  
4 egg yolks  
1/4 cup fresh lemon juice  
2 tsp. finely grated lemon zest

### *Topping/Garnish:*

1/2 (8 oz.) bag Heath English Toffee Bits

### *Lemon Buttercream Frosting recipe:*

3/4 cup unsalted butter  
3/4 cup all-vegetable shortening  
6 cups powdered sugar, sifted  
3 Tbsp. fresh lemon juice  
1 1/2 tsp. finely grated lemon zest  
1/2 tsp. vanilla  
1 tsp. water

*For cupcakes:* Mix and bake 24 cupcakes (in the liners) as directed on box. After baking, remove from pan and set aside to cool.

*For lemon curd:* In a metal bowl, mix the butter and sugar until combined. Add the egg yolks and beat. Add the lemon juice and mix until smooth. Place the metal bowl over a small saucepan of simmering water (like a double boiler), making sure the simmering water does NOT touch the bottom of the metal bowl. Constantly stir the mixture with a whisk until it thickens and reaches 170°F on a candy thermometer. Do not boil. Remove bowl from the heat and add the lemon zest. Mix until combined. Press a large piece of plastic wrap directly on the curd (so a skin doesn't form) and refrigerate until thickened, about 4 hours.

*For lemon buttercream frosting:* With a flat beater attachment in a stand up mixer, beat the butter and shortening until smooth. Add half of the powdered sugar and mix until combined. Add the lemon juice, lemon zest, and vanilla. Mix well. Add the other half of the powdered sugar and water and mix until all are combined.

*To assemble cupcake:* With a small knife, cut a circular pit in the center of the cooled cupcake and remove the cut portion of cake. Spoon the thickened lemon curd in the pit. Pipe the buttercream frosting onto the cupcake and sprinkle with toffee bits.