



# Lemon cupcakes

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Piece 8

with Earl Grey tea leaves

## Mixture

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50 g butter, soft  
100 g sugar  
1 egg  
1 pinch of salt  
200 g crème fraîche  
150 g plain flour  
2 tsp baking powder  
1 unwaxed lemon, grated zest  
2 tbsp dried Earl Grey tea leaves

## Candied lemon peel

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1 unwaxed lemon  
60 g sugar  
500 ml water

## Icing

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½ sheet of gelatine  
50 g white chocolate  
½ lemon, juice only





1 tbsp full cream

½ tsp sugar

## Additional information

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