

Light Lemon Cupcakes

1 cup all purpose flour
1/4 cup instant dry milk
5 Tablespoons softened butter
1/2 cup white sugar
1 teaspoon baking powder
1/2 teaspoon salt
1/4 teaspoon baking soda
1 large egg
1/4 cup non-fat milk
1/4 teaspoon lemon extract
1/2 cup non fat lemon yogurt



Preheat oven to 350 degrees. Line the muffin tin with cupcake liners. In a large bowl of your Bosch Mixer with the whips in place, cream together the butter, sugar and egg. Add milk, flour, dry milk, baking powder, baking soda, salt, and lemon extract. Fold in yogurt. Spoon the batter into the muffin tins 3/4 of the way full and cook for 25 minutes. Toothpick should come out clean. Remove from muffin pan and let cool completely.

To Frost with lemon icing: Mix 1 cup powdered sugar, two teaspoon lemon juice, 1 tablespoon water and 1/4 teaspoon lemon zest.