

# Mini Lemon Drop Cakes

from 100kRecipes.com

## Ingredients

- 1 cup all purpose flour
- 1 cup sugar
- .5 teaspoon salt
- .5 teaspoon baking soda
- .5 cup butter (infused or a ratio if you choose)
- .5 cup water
- .25 cup sour cream
- 1 egg
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice

## Glaze Ingredients

- 1.5 cups powdered sugar
- 2 tablespoons lemon juice
- 2 tablespoons milk
- 1 teaspoon lemon zest
- 1 tablespoon butter, melted, infused

## Instructions

- Preheat oven to 325F.
- In a bowl, mix together the flour, sugar, salt and baking soda.
- In a small saucepan, melt butter. Add water, stir and bring this buttery mixture to a boil.
- Add this hot buttery mixture to dry ingredients. Using an electric mixer, mix until just combined.
- Add sour cream, egg, lemon zest and lemon juice. Beat until smooth.

- Grease mini muffin tin with cooking spray. Add batter to the prepared muffin tins. Bake in the preheated oven for 10-15 minutes or until a toothpick inserted into the centre comes out clean. Let them cool for 5 minutes in the mini muffin pan. Then transfer them to the cooling rack. Let them cool to room temperature.
- While they are cooling, prepare the glaze. Combine powdered sugar, lemon juice, lemon zest, milk, and melted butter. Heat for 10-15 seconds in the microwave.
- Dip each mini lemon drop cake into the glaze (bottom side down). Then return to the rack. Serve when the glaze hardens.

### **Notes**

These mini cakes can be frozen but do so without the glaze. Allow to warm to room temperature before enjoying.