

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.