LEMON CUPCAKES

Ingredients:

1 box of 15.25oz Duncan Hines Perfectly Moist Lemon Supreme Box Cake Mix

1 box of 3.4oz Jello Lemon Instant pudding

6 large eggs

1 cup of milk

2 tablespoons of lemon extract (use less if less of a lemon taste is desired or use vanilla extract instead)

1 cup of melted unsalted butter (let it cool a bit before adding to batter)

1 jar of Betty Crockers lemon frosting (you will use 2 tablespoons of it in your cupcake batter)

Instructions:

1. Preheat oven to 350 degrees Fahrenheit.
2. Line your cupcake baking dish with cupcake liners or prepare with a nonstick spray. This recipe will make 24 regular sized cupcakes.
3. Add cake mix, pudding mix, eggs, milk, frosting, and extract to your mixing bowl and mix just until eggs have combine into the batter.
4. Add melted butter and mix no longer than 2 minutes on medium speed (see cake mix instructions).
5. Using an ice cream scoop, scoop your batter into each cupcake holder in your baking pan. Do not fill your spots more than ¾ full.
6. Bake your cupcakes until done (use a toothpick or cake tester to check for doneness – when either come out of the cupcakes, cleanly). My cupcakes baked for 20 minutes, but, of course, oven temperatures and baking times may vary.
7. Let your cupcakes cool on a cooling rack for at least one hour before adding the frosting.
8. Using the remaining frosting, ice each cooled cupcake.
9. Enjoy!