

# Lemon Blossoms

## Ingredients

- 4 eggs, large
- 1 pkg (3.5 oz) instant lemon pudding mix
- 1 pkg (18.5-oz) yellow cake mix
- 3/4 cup vegetable oil, plus 3 tablespoons for glaze
- 4 cups confectioner's sugar
- 1/3 cup fresh lemon juice
- 1 Lemon, zested
- 3 tbsps water

## Summary

**Yield:** 0

**Source:** Liza, Terrie

**Prep Time:** 20 minutes

**Category:** Desserts

**Cuisine:** American

**Tags:** lemon, muffins,  
Paula Dean

## Instructions

Preheat the oven to 350°

Spray miniature muffin tins with vegetable oil cooking spray. Combine the cake mix, pudding mix, eggs and 3/4 cup oil and blend well with an electric mixer until smooth, about 2 minutes. Pour a small amount of batter, filling each muffin tin half way. Bake for 12 minutes. Turn out onto a tea towel.

To make the glaze, sift the sugar into a mixing bowl. Add the lemon juice, zest, 3 tablespoons oil and 3 tablespoons water. Mix with a spoon until smooth.

With fingers, dip the cupcakes into the glaze while they're still warm, covering as much of the cake as possible, or spoon the glaze over the warm cupcakes, turning them to completely coat. Place on

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wire racks with waxed paper underneath to catch any drips. Let the glaze set thoroughly, about one hour, before storing in containers with tight-fitting lids.

### Notes

This recipe was submitted by Liza Hutchins Kay.