

## LEMON DROP MARTINI CUPCAKES (VANILLA LEMON CUPCAKES WITH VODKA LEMON FROSTING)

### INGREDIENTS

For the vanilla lemon cupcakes

1 cup butter, at room temperature  
2 cups sugar  
3 eggs  
2 teaspoons grated lemon peel  
1 teaspoon vanilla extract  
3 1/2 cups all-purpose flour  
1 teaspoon baking soda  
1/2 teaspoon baking powder  
1/2 teaspoon salt  
2 cups sour cream

For the vodka lemon frosting

3 tablespoons butter, at room temperature  
2 1/4 cups confectioners' sugar  
2 tablespoons lemon juice  
3/4 teaspoon vanilla extract  
1/4 teaspoon grated lemon peel  
1 tablespoon vodka

### DIRECTIONS

Preheat oven to 350F. Line a standard sized muffin pan with liners.

In the mixing bowl of your stand mixer, cream butter and sugar. Beat in eggs, one at a time. Add lemon peel and vanilla; mix well. Combine dry ingredients; add to creamed mixture alternately with sour cream (batter will be thick). Fill cupcake liners 3/4 full and bake for 25-30 minutes or until a toothpick inserted near the center comes out clean. Cool for 10 minutes; remove to wire racks to cool completely.

To make the frosting, cream butter and sugar in a small mixing bowl. Add lemon juice, vanilla, lemon peel and vodka; beat until smooth. Frost cupcakes and garnish.