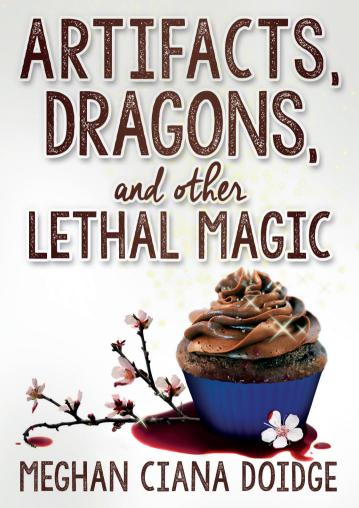
*Dowserseries Delight in a Cup

este the Mars

Dowser Series · Book 6



Delight in a Cup



| 21/2 | cups | unbleached flour |
|------|-----------|-------------------------|
| 2 | cups | sugar |
| 1 | teaspoon | baking powder |
| 1/2 | teaspoon | baking soda |
| 1/4 | teaspoon | sea salt |
| 1/2 | cup | butter, softened |
| 11/3 | cups | buttermilk or sour milk |
| 11/2 | teaspoons | pure vanilla |
| 4 | large | egg whites |



Lemon Buttercream



Preheat oven to 350 degrees.

Using a wire sifter, sift the flour, sugar, baking powder, baking soda, and salt into a mixing bowl. Mix.

Add butter, milk, and vanilla to dry ingredients. Beat on low till combined, scraping bowl well. Then beat on medium high for 2 minutes.

Add egg whites one at a time. Mix for 2 more minutes.

Spoon into a paper-lined muffin tin. Fill each three-quarters full. Bake for 25 to 30 minutes.

Cool in muffin tin for 10 minutes, then transfer to a wire rack. When completely cooled, frost with lemon buttercream.

Beat butter until creamy.

Gradually add 2 cups of powdered sugar. Mix well.

Add vanilla, lemon juice, and lemon rind, mixing between additions.

Add remaining sugar until the frosting is of a spreadable consistency.

ADDITIONAL TIPS & TRICKS www.madebymeghan.ca

| 1/3 | cup | butter, softened |
|------|-----------|----------------------------------|
| 41/2 | cups | powdered sugar |
| 1/4 | cup | lemon juice, freshly squeezed |
| 11/2 | teaspoons | pure vanilla |
| 1/2 | teaspoon | lemon rind, finely grated |

