



LEMON-CREAM CHEESE CUPCAKES

Courtesy of Food & Family

PREP TIME: 10 min

COOK TIME: 21-24 min

READY TIME: 60 min

INGREDIENTS:

1 pkg. (2-layer size) white cake mix

1 pkg. (4-serving size) Jell-O Lemon Flavor Instant Pudding & Pie Filling

1 cup water

4 egg whites

2 tbsp. oil

1 pkg. (16oz.) powdered sugar

1 pkg. (8oz.) Philadelphia Cream Cheese, softened

¼ cup (1/2 stick) butter, softened

2 tbsp. lemon juice

DIRECTIONS:

1. Preheat oven to 350°F.
2. Beat cake mix, dry pudding mix, water, egg whites and oil in large bowl with electric mixer on low speed until moistened. (Batter will be thick.) Beat on medium speed 2 min. Spoon batter evenly into 24 papers- lined 2 ½ inch muffin cups.
3. Bake 21-24 minutes. Allow 10 min for cool.
4. Beat sugar, cream cheese, butter and juice with electric mixer on low speed until well blended.
5. Frost cupcakes.