



## Lemon Tea Cakes with Lavender

350 degrees 18-20 minutes

1 dozen large cupcakes (2 dozen regular cupcakes)

### For the cupcakes:

- 1 (18.25 oz) box Duncan Hines French vanilla cake mix
- 1 ½ teaspoons dried lavender buds
- 1 teaspoon lemon zest

### For the glaze:

- 2 cups confectioners sugar, sifted
- 4-5 tablespoons fresh lemon juice

### For the mascarpone filling:

- 6 Tbs. (¾ stick) unsalted butter, at room temperature
- 1 ½ cups confectioners' sugar
- 1 tsp. grated lemon zest
- 4 oz. cold mascarpone or low-fat cream cheese

Spray 12 jumbo muffin cups with nonstick baking spray with flour.

Prepare cake mix according to package directions, adding lavender and lemon zest to batter.

Divide batter evenly among muffin cups, filling two-thirds full.

Bake for 18-20 minutes or until a wooden pick inserted in the center comes out clean.

Cool in pans for 2 minutes; invert onto a wire rack over wax or parchment paper. Using a wooden pick or fork, pierce the tops of cakes several times.

In a small bowl, combine confectioners sugar and enough lemon juice, 1 tablespoon at a time, to achieve a thin consistency. Drizzle mixture over cakes. Let cool completely (about 1 hour).

Cut the cupcakes in half.

To make the mascarpone filling, in the bowl of an electric mixer, beat together the butter and confectioners sugar until light and fluffy. Stir in the lemon zest and mascarpone until blended.

Spread the filling on the cupcake bottom, replace the top half. Place cakes on serving plates; drizzle with any remaining lemon glaze.