

# Blueberry Lemon

Fresh Blueberries? Check. Lemon? Check. White Chocolate? Check.

Vanilla lemon cake, filled with sweetened blueberry jam, frosted with white chocolate "cream cheese" and a fresh blueberry. All for less points than 2 Tbsp of coffee creamer? Can I get an Amen!

## Serving Info.:

YIELDS: 24 cupcakes

Servings: 24

Serving Size: 1 cupcake



Range

3-3

- last checked 01/17/22 -  
Use your mobile device's 'Camera' App to  
look at this code for nutritional info.

## Ingredients:

### Cake:

- 1 Pillsbury sugar free yellow cake mix
- 1-1/3 cup 0 point carbonated beverage (seltzer water, club soda, diet soda, etc.)
- 2 eggs OR 2 egg whites
- 1-1/2 tsp Lemon Extract (from the spice aisle)
- 1 (1.3 oz) box sugar free lemon flavored gelatin
- 1 tsp finely chopped lemon zest
- 1 tsp baking powder

### Blueberry Filling:

- 3 cups blueberries, frozen or fresh, no sugar added
- 1/2 cup water
- 2 Tbsp 0 point sweetener o' choice (I used monkfruit)
- 1 tsp lemon juice
- 4 Tbsp cornstarch

### FROSTING:

- 1 cup cream cheese substitute, recipe in my "Cookbook: Volume 1" page 36.
- 2 (1oz) packages sugar free instant white chocolate pudding mix
- 1/2 tsp cream cheese flavor extract (optional)
- 1-1/4 cups cold water
- 1/4 cup white chocolate chips
- 1 tsp water (for the chocolate chips)



## Directions:

- 1 Preheat oven to 325.
- 2 Line cupcake pans with cupcake liners. Set aside.

### \*\*\* CAKE DIRECTIONS

- 3 In large mixing bowl, mix together the cake mix, carbonated liquid, egg, lemon extract, lemon flavored gelatin, lemon zest and baking powder. Mix to combine.
- 4 Fill 24 cupcake liners with batter. Bake at 325 for 25 minutes.
- 5 Remove from oven and allow to cool to room temperature, so they won't melt the frosting when you put it on.

### \*\*\* FILLING DIRECTIONS

- 6 In a medium saucepan or pot, heat the blueberries, sugar, water and lemon juice over medium heat till boiling. Reduce heat and allow to cook at a low simmer for 3-4 minutes.
- 7 In a small dish, combine the cornstarch with enough water to dissolve it into a thin white liquid mixture.
- 8 Pour the dissolved cornstarch into the hot blueberry mixture and bring to a low simmer for 5 minutes, stirring while the sauce thickens.
- 9 Remove from heat and allow the thickened blueberry mixture to cool to room temperature. It will continue to thicken as it cools. Stir with a spoon every 15 minutes or so, to ensure that a firm layer doesn't develop on the top as it cools.
- 10 Store the filling in the fridge while you prepare the rest of the recipe. (Note: this can also be used as a low point blueberry jelly or spread).



### \*\*\* FROSTING DIRECTIONS

- 11 In a 32oz empty yogurt container, or a mixing bowl, use an electric hand mixer to beat the "cream cheese" till soft.
- 12 Put the 3 Tbsp of white chocolate chips in a small microwave safe dish with 1 tsp of water and microwave for 25 seconds. Stir to melt the chips and microwave longer, if necessary. When the chips are completely melted and mixed with the water, pour the mixture into the cream cheese and mix together with the electric hand mixer. Set aside.
- 13 In a second container, mix together the 2 packets of instant jello pudding and 1-1/4 cups of COLD water till well combined and smooth.
- 14 When combined, pour the thick pudding into the cream cheese container, and mix until combined. Add a little extra water, if necessary, to get the mixture juuuuuust smooth, but still thick. Set aside.

### \*\*\* ASSEMBLY

- 15 When your cupcakes have cooled completely on a wire rack, use a spoon to carefully scoop down into the middle of each one. Scoop out a cavity about the same size as if you were to stick your thumb down into the middle of it.... But don't use your thumb for God's sake... that's unsanitary.

#### ***Filling Assembly:***

- 16 Take your blueberry mixture out of the fridge and scoop it all into a large ziplock bag. Squeeze all the blueberry mixture down to one corner of the bag so that you can use it like a big piping bag, then use scissors to snip a medium sized hole (like poking your index finger through the bag) out of the tip of the bag's corner.
- 17 Pipe some of the blueberry filling into each cupcake's cavity to fill it up to the top.

#### ***Frosting Assembly:***

- 18 In a similar fashion, spoon the frosting into a ziplock bag and make a piping bag out of it as well. Pipe some frosting onto the top of each cupcake, building the frosting up into a peak.
- 19 Place a fresh blueberry on top of each frosting peak. Enjoy!

