

## Summer Shandy Cupcakes

Yield: 20 – 24 cupcakes

### Ingredients:

¾ cup butter (at room temperature)  
1 ¾ cup sugar  
2 ½ cups flour  
2 tsp baking powder  
½ tsp salt  
3 eggs (at room temperature)  
1 tsp vanilla  
½ tsp lemon zest  
1 cup Summer Shandy beer, plus more for brushing on tops  
¼ cup milk  
1 tsp powdered lemonade mixture

### Directions:

1. Preheat the oven to 375° and line muffin tins with cupcake liners.
2. In the bowl of an electric mixer, beat together the butter and sugar until light and fluffy, about 2-3 minutes.
3. Add eggs, beating after each addition, then add the vanilla and zest.
4. Add baking powder and salt.
5. In a medium bowl, combine milk, beer, and lemonade powder and alternatively add this mixture and the flour with the mixer on low speed.
6. Fill the cupcake liners (about 2/3 full) and bake for about 18 minutes, or until cake tester comes out clean.
7. When cupcakes are done, poke holes in the tops of the cupcakes with toothpicks or a fork and brush some beer on each while still warm.

## Lemon Cream Cheese Frosting

### Ingredients:

12 ounces cream cheese (cold)  
8 TBSP butter (at room temperature)  
1 TBSP freshly squeezed lemon juice  
1 tsp lemon zest  
3 – 4 cups powdered sugar (add as much as you want according to desired consistency and taste)  
Lemon wedges for garnish

### Directions:

1. Beat together the cream cheese and butter in an electric mixer until smooth and creamy, about 1-2 minutes.
2. Add the lemon juice and zest and gradually add the powdered sugar until well combined. Beat until smooth for about 2 minutes.
3. Frost and decorate as desired.