



Lemon Mascarpone Crème Cupcakes

Team up tangy lemon gelatin powder with Pillsbury™ Bakers Plus Yellow Cake Mix for ultra-moist cupcakes. Buttery-rich mascarpone icing finishes them perfectly.

Servings: 68 servings (1 serving = 1 cupcake)

Ingredients:

BATTER

INGREDIENT	WEIGHT	MEASURE
Pillsbury™ Bakers Plus Yellow Cake Mix (11391)	4 lb 8.00 oz	1 box
Lemon-flavored gelatin powder	12 oz	1 1/2 cups
Water, cool (approx. 72°F)	2 lb 8.00 oz	5 cups

ICING

INGREDIENT	WEIGHT	MEASURE
Mascarpone cheese	4 lb 8.00 oz	9 cups
Pillsbury Ready-to-Spread Vanilla Icing (11216)	4 lb 8.00 oz	7 1/4 cups

Nutrition Information:

Serving Size: 1 cupcake
Calories : 390 / Calories from Fat : 190 /

% Daily Value:
Total Fat : 21g 32% /
Saturated Fat : 12g 62% / Trans Fat : 0g /
Cholesterol : 55mg 19% / Sodium : 330mg 14% /
Total Carbohydrate : 49g 16% /
Dietary Fiber : 0g 0% / Sugars : 38g /
Protein : 1g /
Vitamin A : 8% 8% / Vitamin C : 0% 0% /
Calcium : 6% 6% / Iron : 4% 4% /

Exchanges: 1/2 Starch/ 0 Fruit/ 3 Other Carbohydrate/ 0 Skim Milk/ 0 Low-Fat Milk/ 0 Milk/ 0 Vegetable/ 0 Very Lean Meat/ 0 Lean Meat/ 0 High-Fat Meat/ 4 Fat/

Carbohydrate Choice: 3

*Percent Daily Values are based on a 2,000 calorie diet.
Nutrition values are calculated using the weights of ingredients.

Instructions:

BATTER

1. Pour half of water (2 1/2 cups), cake mix and gelatin powder into mixer bowl fitted with paddle attachment.
2. Mix on low speed for 1 minute, then mix on medium speed for 3 minutes; stop mixer, scrape bowl and paddle.
3. Add remaining 2 1/2 cups water while mixing on low speed; stop mixer, scrape bowl and paddle.
4. Mix on low speed 2 additional minutes. DO NOT OVERMIX.
5. Deposit #16 scoop of batter into paper-lined muffin pans; bake as directed below and allow to cool completely before icing.

BAKE:	TEMP	TIME
Convection Oven*	300°F	14-16 minutes
Standard Oven	350°F	16-18 minutes

*Rotate pans baked in convection oven one-half turn (180°) at minutes of baking.

ICING

1. Mix Mascarpone cheese and vanilla icing in mixer bowl fitted with paddle attachment on medium speed for 2 minutes.
2. Stop mixer, scrape bowl and paddle; mix until well-combined.
3. Pipe approx. 2 oz onto completely cooled cupcakes and serve.