

Lemon Peppermint Crisp Cupcakes: A Fresh, Minty Treat with a Citrus Twist

When you're craving something bright, minty, and just a little unexpected, these



OVEN
350°F

TIME
18 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 1/2 cups all-purpose flour
- 1 cup granulated sugar
- 1/2 cup butter
- 2 eggs
- 1/4 cup lemon juice
- 1/2 teaspoon baking powder
- 1/4 cup crushed Peppermint Crisp
- 1 cup whipped cream (for topping)

DIRECTIONS

- Step 1: Prep the Oven:** Preheat your oven to 180°C (350°F). Line a 12-cup muffin tin with cupcake liners.
- Step 2: Cream the Base:** In a mixing bowl, cream together the butter and sugar until light and fluffy. Beat in the eggs and lemon juice until fully combined.
- Step 3: Fold in Dry Ingredients:** Gently fold in the flour, baking powder, and crushed Peppermint Crisp until just combined-don't overmix.
- Step 4: Fill and Bake:** Divide the batter evenly among cupcake liners. Bake for 18 minutes, or until a toothpick inserted in the center comes out clean. Let cool in the pan for 5 minutes, then transfer to a wire rack.
- Step 5: Decorate:** Once cooled, pipe or spoon whipped cream on top of each cupcake and sprinkle with more crushed Peppermint Crisp.

TIPS FOR SUCCESS

Use room temperature ingredients for even mixing and better texture.

Chill the cupcakes before topping if your kitchen is warm-whipped cream melts fast!

Use a piping bag with a star tip for a beautiful whipped cream swirl. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/lemon-peppermint-crisp-cupcakes-a-fresh-minty-treat-with-a-citrus-twist/>