

The Best Mini Lemon Drop Cakes: A Zesty, Bite-Sized Treat

Provides the perfect level of sweetness.



Mini Lemon Drop Cakes –

OVEN
325°F

TIME
16 min

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INGREDIENTS

For the Cakes:

1 cup all-purpose flour: The foundation of our cake.

3/4 cup granulated sugar: Provides the perfect level of sweetness.

1/2 tsp baking soda: Our leavening agent for a soft rise.

Pinch of salt: To balance the citrus notes.

1/2 cup unsalted butter: For that rich, buttery flavor.

1/2 cup water: To create the smooth batter base.

1/4 cup sour cream (room temperature): The secret to a moist, tender crumb.

1 large egg (room temperature): Binds the ingredients together.

Zest from 1 lemon: Essential for that natural citrus aroma.

For the Zesty Glaze:

1 1/2 cups powdered sugar: The base for our sweet coating.

4 tbsp lemon juice: For a sharp, tangy kick.

2 Tbsps butter (softened): Adds a silky mouthfeel to the glaze.

1 Tbsp lemon zest: For extra zing and visual appeal.

1/2 tsp vanilla extract: To round out the flavors.

DIRECTIONS

- 1.** Prep the : Station: Preheat your oven to 325°F (165°C). Use a high-quality non-stick spray to grease a mini muffin tin thoroughly.
- 2.** Mix : Dry Ingredients: In a large mixing bowl, whisk together the flour, granulated sugar, baking soda, and salt.
- 3.** The : Butter Mixture: In a small saucepan, melt 1/2 cup of butter. Add the water and bring the mixture to a boil, stirring constantly. Once it bubbles, remove it from the heat immediately.
- 4.** Combine: Carefully pour the hot butter/water mixture into your dry ingredients. Using an electric mixer on low speed, blend until just combined.
- 5.** Add : Flavor and Fat: Mix in the sour cream, egg, lemon zest, lemon juice, and vanilla. Beat on low speed until the batter is smooth. Do not overmix!
- 6.** Fill the : Tins: Spoon approximately 1 tablespoon of batter into each mini muffin cup. You want them about 2/3 full.
- 7.** Bake: Bake for 12-16 minutes. You're looking for a light golden edge and a toothpick that comes out clean.
- 8.** Cool: Let the cakes rest in the tin for 10 minutes (this helps them set). Then, move them to a wire rack to cool completely.
- 9.** Glaze: Whisk together the powdered sugar, lemon juice, softened butter, and zest. Once the cakes are cool, dip the tops into the glaze or drizzle it over the top.

SWAPS & NOTES

1/2 cup unsalted butter: For that rich, buttery flavor. 1/2 cup water: To create the smooth batter base. 1/4 cup sour cream (room temperature): The secret to a moist, tender crumb. 1 large egg (room temperature): Binds the ingredients together.

Zest from 1 lemon: Essential for that natural citrus aroma.

Swaps and Notes Sour Cream Substitute: If you don't have sour cream, Greek yogurt works perfectly as a 1:1 swap.

It maintains the acidity and moisture needed for the cake.

TIPS FOR SUCCESS

Room Temperature Ingredients: Make sure your egg and sour cream are at room temperature.

Cold ingredients can cause the melted butter to seize, resulting in a lumpy batter.

Don't Overbake: Because these are mini cakes, they can dry out quickly.

Start checking them at the 12-minute mark.

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

Original recipe: <https://chefmaniac.com/the-best-mini-lemon-drop-cakes-a-zesty-bite-sized-treat/>