

## Bite-Sized Lemon Drop Cakes with Soft, Moist Texture

1/4 cup sour cream (room temperature)



**Mini Lemon Drop Cakes –**

**OVEN**  
**325°F**

**TIME**  
**16 min**

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### INGREDIENTS

For the Cakes:

- 1 cup all-purpose flour
- 3/4 cup granulated sugar
- 1/2 teaspoon baking soda
- Pinch of salt
- 1/2 cup unsalted butter
- 1/2 cup water
- 1/4 cup sour cream (room temperature)
- 1 large egg (room temperature)
- Zest from 1 lemon

For the Glaze:

- 1 1/2 cups powdered sugar
- 4 tablespoons lemon juice
- 2 tablespoons butter, softened
- 1 tablespoon lemon zest
- 1 tablespoon lemon juice (extra for flavor)
- 1/2 teaspoon vanilla extract

### DIRECTIONS

1. Preheat oven: Set to 325°F and grease a mini muffin tin.
2. Mix dry ingredients: In a bowl, whisk together flour, sugar, baking soda, and salt.
3. Heat butter mixture: Melt butter in a saucepan, add water, and bring to a boil. Remove from heat.
4. Combine: Pour the hot mixture into the dry ingredients and mix on low speed.
5. Add wet ingredients: Mix in sour cream, egg, lemon zest, lemon juice, and vanilla until just combined.
6. Fill tins: Spoon about 1 tablespoon of batter into each mini muffin cup.
7. Bake: Bake for 12-16 minutes until golden and set.
8. Cool: Let cool in the pan for 10 minutes, then transfer to a rack.
9. Make glaze: Whisk powdered sugar, lemon juice, butter, and zest until smooth.
10. Glaze: Drizzle or dip cooled cakes into the glaze.

### SWAPS & NOTES

**Sour cream:** Adds moisture and richness-Greek yogurt can be used as a substitute.

**Fresh lemon juice:** Highly recommended for the best flavor.

**Butter:** Provides a rich base for both cake and glaze.

**Zest:** Essential for that bold lemon flavor.

## TIPS FOR SUCCESS

Be careful not to overmix the batter.

Mixing just until combined keeps the cakes light and tender.

Using fresh lemon zest and juice makes a big difference in flavor-it gives the cakes that bright, citrusy pop.

Let the cakes cool completely before glazing to ensure the glaze sets nicely instead of melting off.

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

Original recipe: <https://chefmaniac.com/bite-sized-lemon-drop-cakes-with-soft-moist-texture/>