

My Favorite Bite-Sized Lemon Cakes for Spring Parties and Brunch Tables

How I Make Lemon Drop Cakes That Are Bright, Sweet, and Bursting with Citrus Flavor



OVEN
350°F

TIME
10 min

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INGREDIENTS

- 1 box lemon cake mix
- 1 (3.4 oz) box instant lemon pudding mix
- 4 large eggs
- 3/4 cup vegetable oil
- 3/4 cup water
- 2 cups powdered sugar
- 1/3 cup fresh lemon juice
- 1 tablespoon lemon zest (optional for extra zing)

DIRECTIONS

- Preheat and : Prep Pans** I start by preheating the oven to 350°F and greasing two mini muffin pans (you can also use mini cupcake liners if you prefer less cleanup).
- Mix the : Batter** In a large mixing bowl, I combine the lemon cake mix, pudding mix, eggs, oil, and water. I use an electric mixer and beat until the batter is smooth—about 2 minutes on medium speed.
- Fill and : Bake** I spoon the batter into the prepared mini muffin tins, filling each about 3/4 full. They bake for about 12-15 minutes, or until a toothpick inserted in the center comes out clean.
- Cool : Slightly** Once baked, I let the cakes cool in the pan for about 5 minutes, then carefully transfer them to a wire rack placed over a baking sheet (to catch extra glaze).
- Make the : Glaze** While the cakes are still slightly warm, I whisk together the powdered sugar and fresh lemon juice (and zest, if using) until smooth. It should be pourable but not too thin.
- Glaze the : Cakes** Now for the fun part: I dip each cake upside-down into the glaze, let the excess drip off, then place them back on the rack to set. If I want a thicker coating, I'll let them sit for a few minutes and dip them a second time.
- Let : Them Set** After glazing, I let the cakes set at room temperature or chill them in the fridge for about 30 minutes so the glaze firms up. Then they're ready to serve!

