**Blueberry Cupcakes with Lemon Whipped Icing**

**Cupcake:**

5 oz. oil

¾ cup sugar

1 ½ cups flour

1 Tbsp. baking powder

3 eggs

1 tsp. vanilla extract

1 cup frozen blueberries

**Icing:**

1 cup heavy cream

1 cup powdered sugar

½ tsp. vanilla extract

¼ tsp. almond extract

Zest of 1 lemon

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. In a large bowl, mix oil, sugar, eggs, and vanilla extract.
2. Add flour and mix until everything is wet. **Do not over mix or your cupcakes will turn out weird.**
3. Put the cupcake batter into a bowl and wrap on your tray.

**Day 2:**

1. Preheat oven to convection 375°.
2. Stir the blueberries and baking powder into the batter.
3. Grease 12 muffin cups with pan spray.
4. Divide the batter evenly among the 12 cups
5. Bake for 15-18 minutes, or until it passes the toothpick test.
6. When the cupcakes are done, remove them from the pan and allow to cool on the counter.
7. While the cupcakes are baking, fit the Kitchenaid with the whisk attachment.
8. Add heavy cream, sugar, both extracts, and ½ of the lemon zest to the bowl. Whip until it becomes very light and fluffy.
9. Frost the cupcakes with your icing using a spatula or a pastry bag fitted with a tip.
10. Sprinkle with remaining lemon zest
11. Enjoy.