

Belmont Jewel Cupcakes

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Lemonade Cake Ingredients

- 2⅓ cups all-purpose flour
- 1 Tbsp. baking powder
- ¾ tsp. salt
- ¼ cup granulated sugar
- ¼ cup powdered lemonade mix
- 1 cup milk
- 2 eggs
- ½ tsp. lemon extract

Pomegranate Lemon Curd Ingredients

- 5 egg yolks
- 1 cup granulated sugar
- 2 lemons, zested and juiced (approx. 1/3 cup juice)
- ⅓ cup pomegranate juice

Pomegranate Frosting Ingredients

- ½ cup pomegranate juice
- 1 cup butter or vegetable shortening
- 7-8 tsp. milk
- 1 lb. powdered sugar
- 1 Tbsp. meringue powder



Directions

1. Preheat your oven to 350°F. Line muffin tins with 18 cupcake wrappers or prepare 2 cake pans.
2. Combine the flour, baking powder, salt, sugar, and lemonade mix in the bowl of a stand mixer or other large bowl. Mix to combine.
3. Add in the butter and mix until it is crumbly and there are no large clumps remaining.
4. Add the milk, eggs, and lemon extract and beat on low speed to combine for one minute, then beat on medium speed for two minutes until the batter is completely smooth.
5. Distribute the batter evenly between your cupcake or cake pans and bake for approximately 25 minutes, or until a toothpick inserted in the center comes out clean. Allow to cool completely on a cooling rack.
6. Whisk together the egg yolks and sugar in the top of a double boiler. Zest and juice the lemons, then add pomegranate juice to the lemon juice to make ⅔ cup of liquid. Whisk the juice and zest into the egg mixture.
7. Fill the bottom of the double boiler with 1" of water and bring to a boil. Reduce to a simmer and place the top pan on the bottom. Cook, whisking continuously, until the mixture begins to thicken and coats the back of a spoon.
8. Remove the curd from the heat and whisk in the butter one pat at a time, adding each pat only after the last has fully melted. Pour the curd into a glass bowl and cover with plastic wrap pressed onto the surface. Refrigerate for at least 4 hours.
9. When ready to assemble, put ½ cup of pomegranate juice in a small saucepan and reduce to approximately ¼ cup. Allow to cool completely.
10. Combine the butter or vegetable shortening and milk in the bowl of a stand mixer or other large bowl and beat at low speed until creamy. Add the powdered sugar, meringue powder, and pomegranate juice and beat at low speed to combine, then increase the speed to medium and beat for 5 minutes to smooth. Add more milk if the frosting is still too stiff. Divide and tint your frosting as needed.
11. Core the cupcakes, reserving the cores, and fill them with the curd using a piping bag or spoon. Replace the tops of the cores. Decorate as desired.