



## Lemon Crème Cupcakes

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- 1 box Lemon Cake Mix
- 1 (8oz) Pkg cream cheese
- 1/3 cup sugar
- 1 egg
- Icing (optional)

Preheat oven to 350. Line a cupcake pan with liners.

Mix cake batter according to directions.

Fill cupcake cups 2/3 of the way full and set aside.

Now, in a small bowl mix together the softened cream cheese, sugar, and egg. Once it is all mixed drop a Teaspoon full in the center of each cupcake. You don't need to push it down. Just drop it right on top.

Now bake cupcakes according to package. About 20 minutes. Remove from oven and allow cupcakes to cool.

If desired you can ice the tops!

Makes 24 cupcakes

*Tip!*

*You can get creative with these and use different flavored cake mixes, or flavor the cream cheese filling!  
Yum!*