

## HERE'S AN *EXTRA SWEET* WAY TO SUPPORT MELISSA

Simply host a bake sale for Melissa using her famous Zesty Lemon Cupcake recipe below, and then donate the proceeds to her victory fund at [FirstLiberty.org/BakeSale](https://FirstLiberty.org/BakeSale). Share photos of the bake sale on Facebook, Twitter and Instagram using the hashtag **#SweetJustice**, and together let's do everything we can to help Melissa win victory!



## RECIPE FROM MELISSA



### ZESTY LEMON CUPCAKES by Melissa

#### CUPCAKE INGREDIENTS

Makes 18 Cupcakes

- 2 cups sugar
- 2 cups unsalted butter
- 6 eggs
- 1 tsp. vanilla
- 4 tsp. lemon extract
- 2 3/4 cups flour
- 2 tsp. baking powder
- 2 Tbsp. lemon zest

#### FROSTING INGREDIENTS

- 16 oz. cream cheese
- 3/4 stick butter softened
- 1 tsp. vanilla
- 4 1/2 cups powdered sugar
- zest of one lemon
- thin 1/4 slice of lemon
- 18 mint leaves

#### STEPS FOR CUPCAKES

- 01** Cream sugar and butter together until smooth and fluffy
- 02** Add eggs, vanilla and lemon extract, mix until smooth
- 03** Add flour, baking powder and lemon zest, mix for 1 minute
- 04** Divide batter evenly amongst cupcake pans lined with cupcake liners
- 05** Bake at 350°F for 28 minutes or until toothpick comes out clean

#### STEPS FOR FROSTING

- 01** Cream butter and cream cheese together until smooth, add vanilla, lemon zest and mix until incorporated
- 02** Add powdered sugar and mix until smooth
- 03** Once cupcakes are cool, top with frosting
- 04** Garnish w/ slice of lemon and mint leaf