Lemon Zucchini Cupcakes with Goat Cheese Frosting

Total time: 1 hr   Yield: 24 servings

Ingredients

1 box white cake mix
1 cup quick oats
1/2 cup walnuts (chopped)
2 lemons (zest only)
1 zucchini (medium, grated)
3 eggs (large)
1/3 cup olive oil
1 cup water
1 tsp lemon extract
1 tsp vanilla extract
24 foil baking cups
8 oz goat cheese
4 oz cream cheese
1/2 cup powdered sugar
2 Tbsp honey

Prep Time: 35 min   Cooking Time: 25 min   Total Time: 1 hr

Instructions

Preheat oven to 350°F. In a large mixing bowl, combine the cake mix, oats, walnuts, lemon zest, zucchini, eggs, olive oil, water, lemon and vanilla extracts; mix until well incorporated.

Place the foil baking cups in 24 muffin cups. Evenly distribute cake mixture into each foil cup and place into the oven. Bake for 18 to 25 minutes or until a toothpick comes out clean when you test it for doneness.

Allow the cupcakes to cool for 15 to 20 minutes before frosting.

Place the goat cheese, cream cheese, powdered sugar and honey into a bowl and beat until smooth with an electric mixer. Dollop each cupcake with a tablespoon or two of frosting and enjoy with family and friends!

Recipe brought to you by:

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