**Lemon Blossoms**

Ingredients

* 18 1/2-ounce package yellow cake mix
* 3 1/2-ounce package instant lemon [pudding](http://www.foodterms.com/encyclopedia/pudding/index.html) mix
* 4 large eggs
* 3/4 cup vegetable oil

[Glaze](http://www.foodterms.com/encyclopedia/glaze/index.html):

* 4 cups confectioners' sugar
* 1/3 cup fresh lemon juice
* 1 lemon, zested
* 3 tablespoons [vegetable oil](http://www.foodterms.com/encyclopedia/vegetable-oils/index.html)
* 3 tablespoons water

Directions

Preheat the oven to 350 degrees F.

Spray miniature [muffin tins](http://www.foodterms.com/encyclopedia/muffin-tin/index.html) with vegetable oil or Baker’s Joy [cooking spray](http://www.foodterms.com/encyclopedia/cooking-spray/index.html). Combine the cake mix, pudding mix, eggs and oil and [blend](http://www.foodterms.com/encyclopedia/blend/index.html) well with an electric [mixer](http://www.foodterms.com/encyclopedia/mixer/index.html) until smooth, about 2 minutes. Pour a small amount of [batter](http://www.foodterms.com/encyclopedia/batter/index.html), filling each muffin tin half way. Bake for 12 minutes. Turn out onto a tea towel

To make the glaze, [sift](http://www.foodterms.com/encyclopedia/sift/index.html) the [sugar](http://www.foodterms.com/encyclopedia/sugar/index.html) into a mixing bowl. Add the [lemon juice](http://www.foodterms.com/encyclopedia/lemon/index.html), lemon zest, oil, and 3 tablespoons water. Mix with a spoon until smooth. Glaze should be very thin. Add more water or lemon juice if needed.

Turn the small cupcake upside down and stick with a fork. Dip the cupcakes into the glaze while they're still warm\*, covering as much of the cake as possible, or spoon the glaze over the warm cupcakes, turning them to completely coat. Place on wire racks with a cookie sheet underneath to catch any drips. The excess glaze can be scooped and poured over the cupcake tops. Let the glaze set thoroughly, about 1 hour, before storing in containers with tight-fitting lids.

Original Paula Deen

\*Or the cupcakes can be cool. Probably prevents a lot of breaking if you use the fork method and dunk in the glaze. I always let mine cool before dunking then place on a rack to drip. Then I spoon the drippings over the cupcakes to salvage as much as the glaze as possible.