



## Lemon Raspberry Cupcakes with Lemon Glaze

### Answer Key

1. What is the secret ingredient?

#### **D – Poppy Seeds**

Poppy seeds have high levels of dietary fiber, B vitamins, and several minerals.

2. To protect your knuckles while zesting, hold your lemon with your...

#### **A – Bear Claw**

You must make sure to be super careful while using a zester because the holes of the zester are very sharp. Using your bear claw keeps your knuckles away from the sharp edges.

3. Extra lemon zest can be used as a...

#### **C - Garnish**

Zest is the outmost rind of a citrus fruit. Usually we use the zest of lemons and oranges.

4. Our butter needs to be...

#### **B – Room temperature**

Room temperature butter is key to creaming! It not only makes the process easier, but it helps to incorporate all the ingredients.

5. To get the most juice out of a lemon, push down and twist on your juicer.

#### **A - True**

Did you know that if you roll a lemon on the table before juicing it, you will pop the juice pockets inside the lemon, allowing for even more juice to come out when you juice it!



6. You put 1 tsp of jelly on the bottom of the cupcake liner.

**B – False**

First you put down a tsp of batter, then you put a tsp of jelly on top of that and top it with a “hat” of batter.

7. How many  $\frac{1}{2}$  tsps. Do we need to get 1  $\frac{1}{2}$  tsps. Lemon zest?

**D – 3 tsps**

Math is especially important in baking since we need everything to be exact! Make sure to pay attention in math class!

8. If your glaze is too thick, you can add some...

**A – Milk**

Milk will help loosen your glaze to the perfect consistency, but only add a little at a time to avoid it getting too loose.