



Leinenkugel's Summer Shandy Lemon Cupcakes

- 1 box Food Club Yellow Cake Mix
- 1 cup Leinenkugel's Summer Shandy
- 3 eggs
- ½ cup vegetable oil
- Grated peel from 1 lemon

Frosting:

- 1 stick unsalted butter, room temperature
- 4-5 cups confectioner's sugar
- Juice and grated peel from 1 lemon
- Over the Top Bee Yellow Sprinkles
- Yellow food coloring
- Lemon segments

Combine all ingredients in large bowl of stand mixer. Mix on low for 30 seconds, then on medium speed for 2 minutes. Fill paper-lined muffin tins $\frac{2}{3}$ full. Bake at 350°F for 15 minutes or as directed, until toothpick comes out clean. Cool completely. (Basically you replace the water in the box mix recipe with beer. So if you do not purchase Food Club Yellow Cake mix and you get another brand, it may call for a different amount of eggs and oil, etc.)

Frosting: Cream butter in large bowl of stand mixer. Add 4 cups confectioner's sugar, lemon peel, juice from $\frac{1}{2}$ of a lemon, and desired amount of yellow food coloring on low speed until blended and then at high speed for 4-5 minutes, adding more juice and/or sugar until desired consistency is reached. Pipe frosting onto cupcake with plastic bag or piping bag. Sprinkle with yellow sprinkles and garnish with a segment of a slice of lemon.