



# Iced Tea Cupcakes with Lemon Frosting

## A Sip of Summer in Every Bite

I first tasted these at a garden party. The sweet tea cake, the tart lemon frosting. It was like summer in my mouth. **Ever wondered how to capture that feeling at home?** This recipe does it. It brings back that sunny day for me.

## My First Batch of Sunshine

My first try, I over-steeped the tea. The cupcakes had a strong, bitter flavor. I was so disappointed. But I tried again with less steeping time. It taught me that small changes matter in baking. **That is why home cooking is so important. You learn from every mistake.** You make

it your own.

## Why This Combo Works

Let's talk about why these cupcakes are special. The tea gives a cozy, deep flavor to the soft cake. The lemon frosting is bright and creamy. It is the perfect match. **Which flavor combo surprises you the most, the tea or the lemon?** Tell me in the comments.

## A Sweet Story of Tea Time

This treat is a new take on an old tradition. Afternoon tea has been loved for centuries. This recipe turns that drink into a fun dessert. \*Did you know adding milk to tea started in the 1600s?\* It makes this modern cupcake feel classic. Will you share a picture of your cupcakes?



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**Ingredients:**

Ingredient	Amount	Notes
Whole milk	1/2 cup	
Water	1/2 cup	
Black tea bags	10	
Unsalted butter	1 cup	
Sugar	2 cups	
Large eggs	4	Room temperature
Flour	2 3/4 cups	
Baking powder	3/4 tablespoon	
Fine sea salt	3/4 teaspoon	
Salted butter	1/4 cup	Room temperature
Butter flavored shortening	1/4 cup	
Lemon extract	2 teaspoons	
Lemon zest	Zest of one lemon	
Powdered sugar	1 1/2 - 2 cups	
Sparkling sugar	As needed	White or clear, for garnish
Lemon candy sticks	As needed	For garnish
Sugared fruit wedges	As needed	For garnish

**How to Make These Iced Tea Cupcakes**

**Step 1** First, make your tea. Heat milk and water in a bowl. Steep the tea bags for a full fifteen minutes. Squeeze every last drop of flavor from them. (A hard-learned tip: really wring those tea bags out!).

See also Peanut Butter Jelly Krispie Bars

**Step 2** Cream your butter and sugar until fluffy. Add eggs one by one. Then pour in that lovely tea mixture. It gives the cake its special flavor.

**Step 3** Gently mix your dry ingredients into the wet. Do not overmix the batter. Just blend until you see no more flour. Overmixing makes cupcakes tough.

**Step 4** Bake until the tops spring back. Let them cool completely before frosting. Warm cupcakes will melt your frosting. Patience is a baker's best tool.

**What is the key to getting maximum tea flavor into your cupcakes?** Share below!

**Cook Time:** 22 minutes

**Total Time:** 52 minutes

**Yield:** 24 cupcakes

**Category:** Dessert, Baking

## Creative Twists on a Classic

Try these fun spins on the recipe. They are perfect for any occasion. Change it up and make it your own.

**Peachy Sweet Tea:** Add diced peaches to the batter. Use peach tea bags instead of black tea.

**Lemon Lavender:** Add a teaspoon of dried lavender to the frosting. It pairs so well with lemon.

**Spiced Chai:** Use chai tea bags for a warm spice. Add a pinch of cinnamon to the flour.

**Which creative twist would you try first? Vote in the comments!**

## Serving Your Sweet Masterpiece

These cupcakes are a delight on their own. But you can make them even more special. Try a few simple serving ideas.

Serve them with fresh berries on the side. A dollop of whipped cream is

also nice. For a drink, try sweet iced tea. A crisp glass of riesling wine is lovely too.

See also No Bake Orange Creamsicle Cheesecake Recipe  
**Which would you choose tonight, the wine or the iced tea?**



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## Keeping Cupcakes Fresh

Store cooled cupcakes in a sealed container. They last two days on the counter. For longer storage, freeze them without frosting. Wrap each one tightly in plastic wrap. Thaw at room temperature before serving.

This small batch is perfect for a treat. You won't have too many leftovers. My grandkids love finding these in my freezer. It makes a weekday feel special. Why does this matter? Freshness means maximum flavor in every bite.

Do you prefer freezing or refrigerating cakes? Let me know your method. It helps other bakers find the best way.

## Frosting and Fixes

Sometimes frosting can be tricky. If it is too thin, add more powdered sugar. If it is too thick, mix in a teaspoon of water. Always zest your lemon before juicing it. This makes the process much simpler.

Another common issue is dry cupcakes. Be careful not to overmix your batter. Set a timer to avoid over-baking. Why does this matter? Simple fixes save your treats from disaster.

What kitchen disaster did you recently fix? Share your success story in the comments below. We can all learn from each other.

## Your Questions Answered

**Can I make these gluten-free?** Yes, use a good gluten-free flour blend. It works well in this recipe.

**Can I make the cupcakes ahead?** Absolutely, bake them a day before. Frost them right before you serve.

**What can I use instead of shortening?** Just use all butter. The frosting will be a bit softer.

**Can I double this recipe?** You can easily double it. It will make four dozen cupcakes.

See also [Blueberry Slab Pie with Oat Crumble Topping](#)

**How strong is the tea flavor?** It is a mild, sweet tea taste. Steeping the bags fully is key.

## Share Your Sweet Creation

I hope you love these tea-time treats. They always remind me of summer afternoons. I would love to see your beautiful cupcakes. Tag **Savory Discovery on Pinterest** with your photos. Happy cooking!  
—Elowen Thorn.

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