Lemon Blueberry Cupcakes Cream Cheese Frosting

1 1/4 cups sifted all purpose flour 16 ounces cream cheese

1 1/2 cups sifted cake flour 1 cup butter

1/2 teaspoon baking soda 4 cups powdered sugar

1 1/2 tsp baking powder 1/8 teaspoon salt

1 teaspoon salt 1/2 teaspoon vanilla

1 1/2 cups sugar 2 Tablespoons heavy cream

2/3 cup vegetable oil 1/2 teaspoon lemon extract

1/3 cup vegetable shortening, room temperature 1/4 cup frozen blueberries

1 tsp good quality vanilla extract 2 Tablespoons sugar

2 tsp pure lemon extract 1 teaspoon cornstarch

3 large eggs

1 1/2 cups buttermilk

zest of 1 lemon

1/2 cup frozen blueberries

Combine flours, baking powder, salt and sugar.

Combine shortening, oil, lemon extract and vanilla and beat until smooth.

Beat in eggs, one at a time and lemon zest.

Add dry ingredient to mixture, alternating with buttermilk.

Fold in blueberries.

Scoop batter into paper lined muffin cups.

Bake 24 minutes at 350.

For frosting: Combine cream cheese, butter, powdered sugar, vanilla cream and salt in bowl of mixer. Beat with paddle attachment until smooth and creamy.

Combine blueberries, sugar and cornstarch in saucepan. Bring to a boil. Stir and cook until thickened and syrupy.

Press mixture through a fine mesh strainer and discard solids. Stir blueberry puree into half of the cream cheese mixture.

Add lemon extract and a drop of yellow food coloring to the other half of the cream cheese frosting.

Swirl cream cheese onto cupcakes.