 

Lemon Curd Muffins

(recipe from Bakers Corner)

http://www.bakers-corner.com.au/recipes/muffins/lemon-curd-muffins/

We will need to triple this recipe

Equipment

Sieve

Mixing Bowl

Scales

Measuring jug

Measuring spoons

Wooden spoon

Small spoon

4 x 12 whole muffin trays

Ingredients

200g self-raising flour

100g caster sugar

1 egg

75ml sunflower oil

150ml of milk

1 teaspoon lemon zest

60ml/12 teaspoons of lemon curd

oil for greasing tins

Icing sugar for decoration

Description

A lovely light fresh muffin, just perfect for morning tea!

Method

Heat the oven to 190c. Grease 12 hole mini muffin tin..

Sieve the flour into a bowl and stir in sugar. In large jug mix together the egg, sunflower oil, milk and lemon zest and stir gently. Pour the wet ingredients into the dry and stir gently together until just combined. Put a tablespoon of mixture in the base of each muffin hole, top with 1 teaspoon lemon curd.

Bake for 10-15 minutes until risen and lightly golden or until a skewer comes out clean.

To serve, dust with icing sugar.