

Lemon Meringue Cup Cakes

Cupcakes

120g butter, room temperature
¾ cup sugar
2 large eggs, room temperature
2 teaspoons vanilla extract
1½ cups all-purpose flour
1½ teaspoons baking powder
½ cup milk

Lemon curd

3 large egg yolks
1½ tablespoons lemon zest
½ cup lemon juice
½ cup sugar
6 tablespoons butter

Meringue

3 large egg whites
½ cup sugar
1 teaspoon vanilla extract

Preheat oven to 180C. Line a muffin tray with cupcake moulds.

In a medium bowl mix the butter and sugar with an electric beater until light and fluffy, Add in eggs and vanilla and mix. In a small bowl, combine the flour, baking powder, and salt. Alternate folding the flour mixture and the milk into the wet mixture until everything comes together. Do not over mix.

Using a spoon to ¾ fill each patty pan. Tap the muffin tray on the kitchen counter to even out the cupcake batter's surface. Bake for 12 minutes, until the tops of the cupcakes are golden brown. Allow cupcakes to cool before assembling.

Create a double boiler and whisk together the egg yolks, lemon zest, lemon juice, and sugar. Whisk constantly over medium high heat for 6-7 minutes, until the curd becomes thick and coats the back of a spoon. Immediately remove from heat and whisk in butter until beautiful and glossy. Pour into in a bowl covered with plastic wrap and put in the fridge to cool.

Using a small knife to cut a hole into the top of the cupcakes. Scoop some cupcake out and add 1-2 tablespoons of lemon curd into the centre of the cupcake, then top with the cupcake lid.

In an electric mixer whip the egg whites until light and fluffy, about 3 minutes.

Slowly add in the sugar and vanilla extract and continue to whip until the meringue holds stiff peaks. Put a spoon on meringue onto the top of the cupcakes. Remove the top rack from your oven and place meringues under the grill on high for 2-4 minutes, turning halfway for even baking. Allow the tops to cool to room temperature before serving.

