



LEMON CURD MINI MUFFINS

Season:	Winter
From the garden:	Lemon, eggs
Type:	Dessert
Difficulty:	Moderate
Country of origin:	USA
Serves:	30 mini muffins
Source:	chelsa.co.nz

Equipment

- *mixing bowl and spoon
- *measuring cup and spoons
- *whisk
- *spatula
- *muffin tins
- *tea spoons

- *chopping board and knife
- *citrus zester and juicer
- *saucepan and whisk
- *scale

Ingredients

- *1 egg
- * $\frac{1}{3}$ cup vegetable oil
- * $\frac{1}{2}$ cup milk
- * $\frac{1}{2}$ tsp vanilla essence
- * $\frac{1}{2}$ cup sugar
- *1 $\frac{1}{2}$ cup self raising flour

- LEMON CURD:**
- * $\frac{2}{3}$ cup lemon juice
- *1 tbsp lemon zest
- * $\frac{1}{2}$ cup sugar
- *2 eggs, lightly beaten
- *120 g butter or margarine

Method

- 1.preheat oven to 200 degrees
- 2.for the curd, zest the lemons, then cut them in half and juice

- 3.add all the ingredients for the curd into a saucepan and while whisking constantly, heat over a medium flame until the curd thickens. Don't let the curd boil or the eggs scramble
- 4.when the curd is done, set it aside to cool
- 5.for the muffins, add the wet ingredients into a bowl and whisk to combine
- 6.measure the dry ingredients into the same bowl and mix to combine. Don't overmix
- 7.spray the muffin tins with oil spray and add a teaspoon of the muffin batter into the tin, top with a teaspoon of lemon curd and another teaspoon of batter
- 8.place the filled muffin tins in the oven and bake for around 10 minutes until firm to the touch and lightly browned

Note: If the eggs in the lemon curd scramble because of a too high temperature, push the curd through a sieve to remove the eggs bits

Skills: *measuring, mixing, juicing, zesting*