



Lemon Duffins

12 Portions



Easy

● up to 60 Min.



Ingredients:

For the Duffins:

115 g Lightly Salted Butter (4 oz)
150 g Caster Sugar (5 oz)
10 ml Dr. Oetker Sicilian Lemon Extract (2 tsp)
340 g Plain Flour (11 1/2 oz)
2 Dr. Oetker Baking Powder Sachets x 2 sachets (2 tsp)
225 ml Whole Milk (8 fl.oz)
150 g Lemon Curd (5oz)
about 1 Large Egg

To decorate:

100 g Caster Sugar (3 1/2 oz)
75 g Lightly Salted Butter (3 oz), melted

- 1 Preheat the oven to 190°C (170°C fan oven, 375°F, gas mark 5). Lightly grease a 12 cup muffin tin.
- 2 To make your Lemon Duffin, put the butter and sugar in a bowl and whisk together until light and creamy. Whisk in the egg and Lemon Extract.
- 3 Sift the flour and Baking Powder on top, and mix together, gradually adding all the milk, to make a smooth, thick, batter.
- 4 Divide the Duffins mixture between the muffin tins, smooth the tops and bake in the oven for 30-35 minutes until risen to a dome and firm to the touch.
- 5 As soon as the Duffins are cooked, turn them onto a wire rack. Put the lemon curd into a piping bag fitted with a 1cm (1/2inch) wide plain metal nozzle and inject each one through the side with the lemon curd.
- 6 To decorate, while the Duffins are still warm, put the sugar on a plate. Working on one Duffin at a time, brush all over with melted butter and roll in the sugar to coat. Put back on the wire rack. Your Lemon Duffins are now ready to serve warm or allow to cool completely.



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Tip from the Test Kitchen

- These delicious half muffin/half doughnuts are best eaten on the same day as baking for maximum freshness. They freeze well too. Simply Fill the muffin with the lemon cupcake centre and allow to cool completely before freezing. We advise you to not complete step 5 before freezing but to add the butter and sugar coating once the muffins are fully defrosted.
- For a caramel variation, replace the Lemon Extract with Dr. Oetker Caramel Flavour and use Dr. Oetker Easy Fill Cake Centres in Salted Caramel.

