



Very Lemony Cupcakes

10 cupcakes



Easy

● up to 60 Min.



- 1 Preheat the oven to 180°C (160°C fan assisted oven, 350°F, gas mark 4). Put the Muffin Cases in 10 muffin tins.
- 2 Put the margarine, sugar and Lemon Extract in a bowl and whisk together until creamy and pale. Whisk in the eggs. Sift the flour and Baking Powder on top and then gently mix all the ingredients together until well blended.
- 3 Divide the mixture between the Muffin Cases. Smooth the tops and bake in the oven for about 20 minutes until risen, lightly golden and just firm to the touch.
- 4 Using a small spoon, scoop out a piece of sponge from the centre of each cake and fill with some of the lemon curd. Replace the scooped out cake on top.
- 5 To decorate, put the butter in a bowl and beat until smooth, glossy and pale. Gradually sift and beat in the icing sugar until creamy and soft. Mix in the Lemon Extract.
- 6 Spoon the butter icing into a large piping bag with a large closed star nozzle.

Ingredients:

For the muffin:

10 Dr. Oetker Muffin Cases
125 g Margarine (4 1/2oz), softened
125 g Caster Sugar (4 1/2 oz)
5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
175 g Plain Flour (6 oz)
2 Dr. Oetker Baking Powder Sachets x 2 sachets (2 tsp)
150 g Lemon Curd (5oz)
2 Large Eggs , Beaten

To decorate:

125 g Lightly Salted Butter (4 1/2 oz), softened
225 g Icing Sugar (8 oz)
5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)
Lemon Zest of 1 lemon



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- 7 Starting in the middle of a cake, pipe the icing round in an anti-clockwise direction to cover the top completely.
- 8 Decorate each cake with lemon zest. Your cakes are now ready to serve and enjoy!

