

# LEMON MERINGUE CUPCAKES

Makes 15

## INGREDIENTS

### For the yoghurt cupcakes:

½ cup (100g) melted butter  
1 cup sugar  
1 cup NutriDay Double Cream Plain Yoghurt  
2 eggs  
1 tsp vanilla essence  
1½ cups self-raising flour, sifted  
¼ cup milk

### For the microwave lemon curd:

1 cup sugar  
3 eggs  
1 cup lemon juice  
Zest of 3 lemons, finely grated  
½ cup (100g) melted butter

### For the meringue:

40 white marshmallows

## METHOD

### For the cupcakes:

1. Preheat the oven to 175°C and line a medium muffin tin with 12-15 cupcake liners. Set aside.
2. In a large mixing bowl, whisk together the melted butter and sugar. Beat in the NutriDay Double Cream Plain Yoghurt. Add the eggs one at a time, beating well after each addition. Stir in the vanilla essence.
3. Gradually add the flour to the yoghurt mixture, alternating with the milk. Mix until well blended without overmixing. *\*Chef's Tip: Refrigerate the batter for 20 minutes before baking to ensure the cupcakes hold their shape after baking.*
4. Divide the batter between the cupcake liners, filling each cup two-thirds full. Bake for 20-25 minutes, or until a skewer inserted in the centre comes out clean. Allow to cool on a cooling rack.

### For the microwave lemon curd:

1. In a microwave-safe bowl, whisk the eggs, sugar, lemon juice and zest together. Slowly whisk in the melted butter. Microwave on high for 6-8 minutes, whisking well after each minute. The mixture should be thick and bubbling. Strain immediately and set aside to cool.

*\*Chef's Tip: Cover the curd with a layer of plastic wrap (the wrap needs to be touching the curd) to prevent a skin from forming.*

#### For the meringue:

1. In a microwave-safe bowl, melt the marshmallows until melted, about 30 seconds-1 minute. Whisk well until smooth. Immediately, spoon the melted marshmallows into a piping bag with a round nozzle. This can be done in 2 batches.
2. Preheat the grill setting of the oven. Using a teaspoon, hollow out the centre of each cupcake and place them on a baking tray. *\*Chef's Tip: Freeze the hollowed-out pieces of the cupcake for cake pops!*
3. Spoon about 1 teaspoon lemon curd into each cupcake, filling it just to the top. Pipe a dome of melted marshmallow over the top. *\*Chef's Tip: Store any remaining lemon curd in a jar in the fridge for up to a week.*
4. Place the cupcakes directly under the preheated grill for 1-2 minutes, or until golden brown, watching them closely to ensure they don't burn. Serve the cupcakes with tea and ENJOY!