

Lemon Curd Muffins

Season: Winter

Serves: 12 muffins (or 24 mini muffins)

Fresh from local gardens: Lemons for our home-made lemon curd.

Equipment:	Ingredients:
12 hole muffin tin	240g plain flour
Paper muffin cases	1 teaspoon baking powder
Scales	1 teaspoon bicarbonate of soda
2 medium mixing bowls	175g caster sugar
Measuring cups and spoons	½ teaspoon salt
Large spoon	2 large eggs
Mixing spatula	½ cup canola oil
Whisk	½ cup natural yoghurt
Sieve	½ cup lemon curd
Dessert spoons	Extra ½ teaspoon lemon curd per muffin
Cooling rack	Icing sugar to dust

What to do:

1. Preheat oven to 170° degrees, eco fan setting.
2. Line muffin tin with paper muffin cases.
3. Sift dry ingredients into a medium mixing bowl. Mix to combine.
4. Add eggs, canola oil and natural yoghurt to a separate mixing bowl. Whisk until thoroughly combined, then add to the dry ingredients. Mix until just combined (do not overmix otherwise the muffins will be tough).
5. Using a large spoon, gently fold the lemon curd through the batter until just mixed in.
6. Spoon half the batter equally into the muffin cases. Top with a generous ½ teaspoon of lemon curd. Top with the remaining batter.
7. Bake for 17-20 minutes, or until golden and the top springs back when lightly touched.
8. Cool on a wire rack then dust with icing sugar and serve.

