

# LEMON MERINGUE PIE CUPCAKES



FUNNY  
IS POWER

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**A massive thank you to Laura Adlington for providing us with these recipes. You can find more at [lauraadlington.com](http://lauraadlington.com)**

These gorgeous cupcakes have an impossibly light and fluffy sponge, tangy lemon curd and silky Italian meringue. Baking these cupcakes low and slow at 150°C gives them their featherlight texture and means they end up with a flat top, perfect for decorating.

This recipe makes 12 large cupcakes.



## Equipment

- ▶ Muffin/cupcake tray
- ▶ Muffin cases/large cupcake cases
- ▶ Electric hand whisk or stand mixer (not essential, but it does help!)
- ▶ Sugar thermometer

## For the cupcakes

- ▶ 180g unsalted butter, softened
- ▶ 180 caster sugar
- ▶ 3 large eggs
- ▶ 1 tsp baking powder
- ▶ 180g self raising flour
- ▶ 1 tsp vanilla extract
- ▶ Pinch salt
- ▶ Splash milk
- ▶ Half a jar lemon curd

## For the Italian meringue

- ▶ 240g caster sugar
- ▶ 75g water
- ▶ 90g egg whites
- ▶ Pinch salt
- ▶ ½ tsp vanilla extract

## Method

1. Heat your oven to 150°C fan and fill a 12 cupcake tray with muffin cases.
2. Using an electric whisk or stand mixer, beat the butter and caster sugar together until pale and fluffy (about 5-10 minutes). Then whisk in the eggs one at a time, scraping down the sides of the bowl after each one.
3. Add the self-raising flour, baking powder and a pinch of salt. Mix until just combined, then add the vanilla extract and milk and mix again. Try not to mix it too much. Spoon the mixture into the cupcake cases. Top tip: use an ice-cream scoop to make sure you get an even amount in each case.
4. Bake for 15-18 mins, until a skewer inserted into the middle of each cake comes out clean. Leave to cool completely on a wire rack.
5. Once the cupcakes are cool, use the end of a teaspoon or cake corer to scoop out a small hole in the middle of each cake. Use the bit of cake which was scooped out to have a taste test... we won't tell. Then spoon in a heaped teaspoon of lemon curd to fill the hole.
6. To make the Italian meringue, place the sugar in a heavy-based deep saucepan. Add the water and bring to a medium heat. Bring the mixture to the boil without stirring, brushing down any sugar crystals on the side of the pan with a wet pastry brush. When it reaches 110°C, start whisking your egg whites (slowly at first) in a stand mixer or using an electric whisk, until soft peaks form.
7. Once the sugar mixture gets to 120°C and you have soft peaks, whisk continuously and pour the boiling syrup onto the egg whites in a thin, steady stream. Be careful not to pour the syrup onto the whisk. Keep whisking the egg whites until the mixture is stiff, shiny and stable, and the bowl is cool to touch.
8. Place the meringue into a piping bag fitted with a large star nozzle (or just snip off the end of the piping bag) and then pipe it generously onto each cupcake. If you have a blowtorch (don't worry if you don't), gently scorch the piped Italian meringue around the top and edges.
9. Place the finished cupcakes on a pretty stand and enjoy!

