

## SKILL LEVEL



PREP  
**35**  
MINS

BAKE TIME  
**18-25**  
MINS

MAKES  
**12**

## IN THE KIT

- Bag 1:** 140g plain flour, 40g caster sugar, 40g light brown sugar
- Bag 2:** 150g caster sugar
- Bag 3:** 125g self raising flour
- Bag 4:** 25g ground almonds
- Bag 5:** 50g caster sugar
- Bag 6:** 15g icing sugar

- 12 x muffin cases  
1 x testing skewer  
1 x small piping bag

## YOU WILL NEED

250g unsalted butter (55g + 150g + 45g), softened  
5 medium eggs (3 + 2)  
3 lemons

1 x 12 hole muffin tin  
1 x whisk

## STORAGE

Store in an airtight container in a cool, dry place.

## INGREDIENTS

Caster sugar, plain white flour (**wheat** flour, calcium carbonate, niacin, iron, thiamin), self raising flour (**wheat** flour, raising agents (mono-calcium phosphate, sodium bicarbonate), calcium carbonate, niacin, iron, thiamine), light brown sugar (sugar, cane molasses), ground **almonds**, icing sugar (sugar, cornflour starch).

Nutritional info	Per 100g (as sold)
Energy kJ/kcal	1598kJ/382kcal
Fat	3g
of which saturates	0.2g
Carbohydrates	82g
of which sugars	52g
Protein	5g
Salt	0.15g

### Allergens:

For allergens see ingredients in **bold**.

May contain: **milk**, **soy**, other **tree nuts**, **sulphites**, and other cereals containing **gluten**.

### Best before:

See sticker.

Suitable for vegetarians.

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565g



# Lemon Curd MUFFINS





1. Preheat the oven to 190°C/170°C Fan/Gas Mark 5. Line a muffin tin with the muffin cases and leave to one side. To make the streusel topping, melt 55g of butter, and add it to a bowl with the plain flour, caster sugar, and light brown sugar (**bag 1**). Use a fork to mix to the texture of large crumbs. If the streusel is too crumbly, add 1 tsp of milk and mix again. Leave to one side.



2. To make the muffin batter, in a large bowl, cream together 150g of butter and the caster sugar (**bag 2**) until light and fluffy. Add 3 eggs, one at a time, beating well between each addition. Add the self raising flour (**bag 3**) and ground almonds (**bag 4**), and mix together. Zest 3 lemons and mix the zest into the batter. Keep the lemons to one side for later.



5. Whilst the muffins are cooling, make the lemon curd. Juice the 3 zested lemons from **step 2**. Add the juice to a small saucepan, with the caster sugar (**bag 5**), and 45g of butter. Cook on a low heat for 1-2 minutes, until the butter has melted and all the sugar has dissolved.



6. Beat 2 eggs in a separate bowl and add them to the lemon mixture. Increase the heat to medium and whisk continuously for 2-5 minutes, until the curd has thickened slightly. Be careful, as it is very hot. Strain the curd through a sieve set over a clean bowl (you may need to push it through with a spoon). Leave to cool completely.



3. Divide the mixture evenly between the 12 muffin cases until they are roughly two thirds full. Generously sprinkle the streusel topping over the top of the muffins, lightly press down on the streusel with the back of a spoon.



4. Bake in the oven for 18-25 minutes, or until the provided skewer comes out clean when inserted into the centre of one of the muffins. Leave the muffins to cool in the tin for roughly 15 minutes. Remove the muffins from the tin and leave to cool completely on a wire rack.



7. Once the muffins and curd have cooled, cut out a small circle in the top of each muffin, roughly the diameter of a £1 coin, and a couple of centimetres deep. Keep the pieces you have cut out. Put the lemon curd into the provided piping bag and cut ½ cm off the tip.



8. Pipe the curd into the hole in each of the muffins until it reaches the top. Replace the piece of cut-out sponge, and lightly dust with icing sugar (**bag 6**).

