**Easter Lemon Cupcakes with Lemon Curd**

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| Cooking Principle: Shortened Cake Method |
| Time: 18-22 min |
| Temp: 350oF |
| Yield: 6 cupcakes |

**Ingredients**:

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| Cake | Icing & Decorations |
| .100g (190 ml) flour | 75g (80 ml) margarine |
| 100g (125 ml) sugar | 130g (250 ml) icing sugar |
| 54g (60 ml) margarine | 5 ml milk |
| 1 ml salt | 2 ml vanilla |
| 60 ml milk | 30 ml lemon pie filling |
| 1 egg | 6 large marshmallows |
| 40 ml lemon juice | 10 ml coloured sugar |
| 5 ml lemon zest | 6 jelly beans |
| 3 ml vanilla | 12 chocolate chips |
| 5 ml baking powder | 125 ml coconut - optional |

**Method:**

1. Preheat oven and line muffin tin with cupcake liners.
2. Place the margarine and sugar in a large mixing bowl. Cream together with a wooden spoon or an electric mixer.
3. Add the egg and vanilla and beat to mix.
4. In a medium mixing bowl whisk together dry ingredients. Mix in the lemon zest. Make the milk and set aside.
5. Add 1/3 of the dry ingredients to the creamed mixture in the large mixing bowl. Beat at low speed until incorporated.
6. Add ½ the milk and all the lemon juice and beat until combined. Add another 1/3 of the dry ingredients, beat to incorporate; add the rest of the milk, mix; then add the remaining 1/3 of the dry ingredients. Beat to fully incorporate and the batter is smooth.
7. Divide the batter evenly between the 6 muffin cups filling ½ -2/3 full.
8. Bake 18-22 minutes or until a toothpick comes out clean. Remove from the pan and place in a single layer on a plate.
9. Cover the cupcakes with plastic wrap, label and place on the upper shelf in the cupboard for Day 2.

**Day 2: Icing**:

1. Combine margarine and icing sugar in a large mixing bowl and beat with electric mixer until smooth and creamy.
2. Add milk and vanilla, beat until fluffy. Set aside until ready to decorate your cupcakes.
3. The icing should be thick enough for a furrow to remain when you run the flat edge of a metal spatula through. If it is too thin, add more icing sugar.

**Filling and Decorating**

1. Using a paring knife, cut a 2cm diameter cone about 2.5 cm deep out of each cupcake and set aside.
2. Fill each hole with ~5 ml lemon pie filling. Cut the point off each cone you cut out and place the remaining flat disc over the to top of the hole to cover.
3. Spread the icing in an even layer over the top of each cupcake being sure to cover the disc over the filling. Divide the icing between the 6 cupcakes – be sure you have a thick enough layer for the decorations to stick in the icing layer.
4. ***Optional:*** *place coconut in a cereal bowl. After icing each cupcake, dip and rotate the top of the cupcake in the coconut to evenly cover the entire surface.*
5. Place the coloured sugar into a custard cup. Cut the marshmallows in half diagonally with a knife. Dip the sticky portion into the coloured sugar and place on the cupcake – you may need to move the coconut out of the way.
6. Make the face by placing on the chocolate chips for the eyes and the jellybeans for the nose.

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| **Standards:**  Toothpick comes out clean, icing correct consistency, bunny face clearly seen, filling not overflowing | **Equipment on Tray:** |