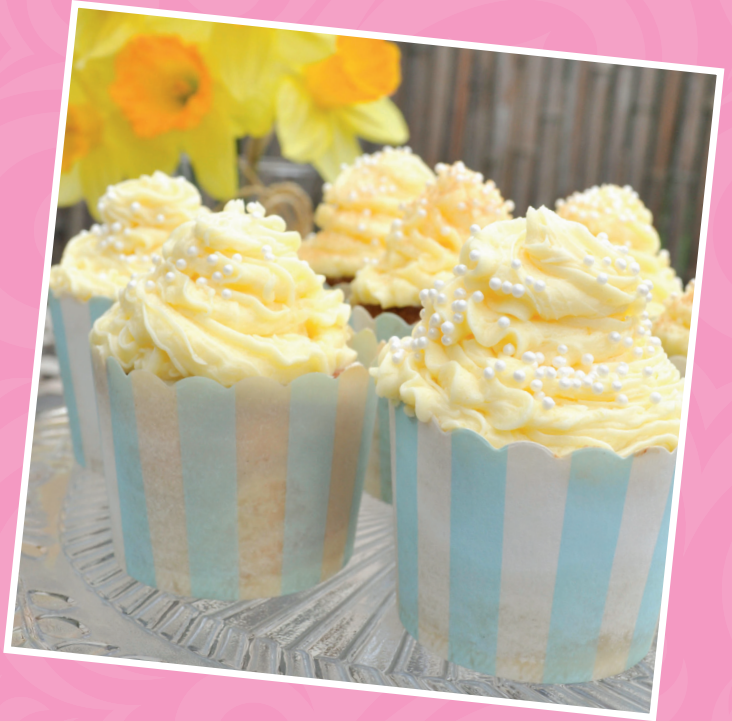


# Dorothy's Tea Party



# Sunshine Lemon Cupcakes

Makes: 12 cupcakes › Prep: 15min › Cook: 30min › Ready in: 45min

## Ingredients

|                          |                    |                   |
|--------------------------|--------------------|-------------------|
| 225g plain flour         | 1 medium egg       | Zest of one lemon |
| 2 tsp baking powder      | 125g plain yoghurt | 150g lemon curd   |
| A good pinch of sea salt | 125ml whole milk   |                   |
| 100g caster sugar        | 75g sunflower oil  |                   |

## Method

1. Put 12 large paper cases into a muffin tray
2. Combine flour, baking powder, salt and caster sugar in a large bowl and whisk lightly to mix and aerate
3. In a jug mix egg, yoghurt, milk, oil and lemon zest
4. Pour wet mix into the dry ingredients and mix lightly, stopping as soon as everything is combined. *\*Do not to over-mix or your cupcakes will be too dense\**
5. Fill the cases one-third and top with a generous teaspoonful of lemon curd
6. Add a final spoonful of muffin mixture to encase the lemon curd and three-quarters fill the cases
7. Bake in an oven preheated to 180°C/Gas Mark 4 for about 30 minutes until golden brown
8. Transfer to a wire rack to cool