



"JUGGLING TWO HATS"

### Lemon Curd and Cream Cheese Muffins – The Farmer and the Cook – August 2018

#### Ingredients – Lemon Curd (make the day before or at least a couple of hours before)

4 eggs

¾ cup of caster sugar

½ cup of lemon juice – you can add more to taste if you like it really lemony!

2 tsp of lemon rind

125g unsalted butter chopped

#### Method

1. Place eggs and sugar in a small saucepan and place on small heat on the stove. Whisk until sugar has dissolved.
2. Add lemon juice and rind then add butter in increments. Keep stirring.
3. Stir constantly for around 15 minutes or so until it thickens and is smooth enough to coat a spoon. Don't let it boil as it will curdle.
4. Once it is cool enough I pour the warm mixture into sterilised jars that I have heated in the oven for about 20 minutes on 160 degrees. Seal immediately. Leave about half a cup out for the cream cheese filling.

#### Lemon Curd Cream Cheese Mixture

Mix half a cup of lemon curd with roughly 80g of cream cheese. I use the spreadable one from the supermarket so it is easier to stir!

#### Ingredients - Muffins (from Sally's Baking Addiction)

115g unsalted butter, softened to room temperature

100g granulated sugar

2 large eggs, at room temperature

1 and 1/2 teaspoons pure vanilla extract

190g all-purpose flour

2 teaspoons baking powder

1/2 teaspoon salt

1/2 cup (120ml) milk

zest + fresh juice of two medium lemons

### **Method**

1. Preheat the oven to 180C. Line a 12 hole muffin pan with paper liners. Give these a quick spray with olive oil if you don't want the mixture to stick to the paper!
2. Beat the butter and sugar together on medium-high speed in a large bowl until creamed. About 2-3 minutes. Scrape down the sides and bottom of the bowl as needed. Add eggs and vanilla. Beat on medium-high speed until everything is combined, about 2 full minutes. Scrape down the sides and bottom of the bowl as needed.
3. In a medium bowl, toss together the flour, baking powder, and salt. Slowly add the dry ingredients to the wet ingredients in 3 additions, beating on low speed after each addition. Batter will be thick. Beat in the milk, lemon zest, and lemon juice on low speed until just combined. Try not to overmix the batter as the muffins may become tough!
4. Spoon batter evenly into 12 cupcake liners, filling them about 1/2 full. Leave some room to put the lemon curd and cream cheese mixture in the middle. Once you put this in top up the muffins with more mixture and bake for about 20 minutes.
5. You could ice these with cream cheese icing but I find just a light dusting of icing sugar is all that you need!