



12

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Oven

LANCEWOOD® LEMON MERINGUE CUPCAKES

INGREDIENTS:

Cupcakes:

500 ml cake flour
250 ml castor sugar
7.5 ml baking powder
A pinch of salt
Zest of 2 lemons
3 extra large eggs
125 ml **LANCEWOOD® Double Cream Plain Yoghurt**
5 ml vanilla essence
250 ml butter, melted and slightly cooled

Lemon cream filling:

115 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
45 ml castor sugar
15 ml lemon juice

Meringue:

2 extra large egg whites
60 ml castor sugar
1 ml cream of tartar
5 ml vanilla essence

METHOD:

Cupcakes:

Sift the flour, castor sugar, baking powder and salt together twice. Add the lemon zest and mix through. Beat the eggs, yoghurt and vanilla essence together. Add the butter in a thin stream while beating. Mix into the dry ingredients. Line a muffin tin with cupcake holders. Divide the mixture between the cupcake holders. Bake in a preheated oven at 180°C for 20 minutes. Leave to cool.

Filling:

Beat the cream cheese, castor sugar and lemon juice together. Set aside.

Meringue:

Beat the egg whites until soft peaks form. Add the sugar a little at a time while beating continuously. Add

the cream of tartar and vanilla and mix through.

To finish:

Use an apple corer and remove the centre of each cupcake. Place the Lancewood cream cheese mixture in a piping bag and fill each cupcake with the mixture. Spread or pipe the meringue mixture on top. Place under the grill to brown slightly or use a blow torch.

Cook's Notes:

If you want a slightly higher meringue, use 3 egg whites instead of 2 and 90 ml castor sugar instead of 60 ml.

PRODUCTS USED:



Double Cream Plain Yoghurt



Medium Fat Plain Cream
Cheese

ENJOY!