

# LEMON CURD CUPCAKES

Prep Time: 10 minutes

Cook Time: 35 minutes

Serves:

These cupcakes are as light and fluffy as a cloud. Your guests will be delighted with the surprise filling of lemon curd.

**Why try?** The lemon curd filling really makes these cupcakes special. Just the thing for your Easter buffet.

## INGREDIENTS

- 1 box yellow cake mix, prepared according to package directions
- 1½ pints lemon curd
- 3 cups heavy cream
- 3 tablespoons granulated sugar

## PREPARATION

- 1 Prepare cake mix according to package instructions. Allow cupcakes to cool.
- 2 Insert an apple corer into the top of the cupcakes. Do not allow the apple corer to go through the bottom of the cupcake. Twist the corer as it is removed from the cupcake. This will form a small hole in the cupcakes. The whole for the cupcake can also be hollowed out using a measuring spoon (1/2 teaspoon measure) if an apple corer is not available.
- 3 Fill cupcakes with lemon curd using a teaspoon, approximately 1-1/2 teaspoons.
- 4 Whip heavy cream and sugar until peaks are able to hold their shape.
- 5 Ice cupcakes with whipped cream and lemon curd (Approximately 1 tablespoon of each). Apply whipped cream first and then top with lemon curd. Use a toothpick or wood skewer to swirl lemon curd into whipped cream.

