



LEMON CUPCAKES

Servings: 12

Someone once told me that the humming bird cake got its name from the happy humming sound people make when they take their first bite. Intrigued, I knew I had to try my hand at a cupcake that holds the promise of happiness.

Yep. And with coconut, banana, chunks of pineapple and walnuts (or pecans) - what a promise kept!

INGREDIENTS:

160g	SCS Unsalted Butter (softened)
160g	Sunshine Self-Raising Flour (sifted)
160g	SIS Caster Sugar
1/2 Tsp	Salt
2	Eggs
1 tsp	Baking Powder
1 tsp	Vanilla
4 tbsps	Fresh Milk
1	Zest of a Lemon
1 tbsps	Lemon Juice

1. Preheat oven to 175°C.
2. With an electric mixer, cream butter and sugar until pale and fluffy.
3. Incorporate the eggs (one at a time) and vanilla extract; mix until incorporated.
4. Fold in the flour, baking powder, milk, lemon zest and lemon juice until just combined.
5. Bake in a lined muffin tin for about 18 minutes.

Frosting

1. Combine 1/3 cup of lemon curd with 1/2 batch of Italian Meringue Buttercream.
2. Pipe as desired.