

LEMON CURD MUFFINS

DRY INGREDIENTS

1½ c flour
½ tsp corn starch
½ tsp baking powder
½ tsp baking soda
1 tsp salt

WET INGREDIENTS

1 c sugar
2 tbsp butter, room temp
3 eggs
zest of 2 lemons
⅓ c lemon juice
1 tsp lemon extract
½ c olive oil
¾ c plain greek yogurt

CURD INGREDIENTS

¾ c lemon juice
¾ c sugar
½ c butter, cubed
3 large eggs
1 tbsp lemon zest

PREHEAT

Preheat oven to 350°.

BAKING DIRECTIONS

In medium bowl, combine flour, corn starch, baking powder, baking soda, and salt. Sift and set aside.

In stand mixer bowl, cream sugar and butter.

Add eggs, lemon zest, lemon juice, lemon extract, olive oil, and plain greek yogurt until just combined.

Add sifted dry ingredients until just combined.

Line muffin tin with 12 papers.

Fill ½ way and bake 20–30 minutes or until toothpick poked into center of muffin comes out clean.

Once muffins are cool, cut into top of muffin, fill with lemon curd, and dust with powdered sugar.

LEMON CURD

In 2-quart saucepan, over med-low heat whisk constantly lemon juice, sugar, butter, eggs, and lemon zest until mixture thickens and bubbles rise to surface, about 2–6 minutes.

Transfer to a bowl to cool.