



THE BIG Christmas Cupcake Recipe



From Candice Brown

Sherbet Lemon Cupcakes

This yummy recipe makes 18 cupcakes

INGREDIENTS



220g self-raising flour

370g golden caster sugar

220g unsalted butter, softened

4 eggs, plus 2 large egg whites at room temperature

1tsp baking powder

Zest and juice of 1 lime

6 tbsp lemon curd

Yellow food colouring gel

18 sherbet lemon sweets

juice and seeds of 3 ripe passion fruits.





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Have fun making this delicious recipe!

Why not mix things up with your own Chrismassy flavours and colours!



Preheat oven to 160° fan (180°C/350°F/Gas Mark 4) and place cupcake cases into 18 muffin tin holes. You'll probably need two muffin tins.



Put the flour, 220g of the sugar, butter, 4 eggs, baking powder, lime zest and juice in a large bowl and using an electric mixer, mix until combined and fluffy.



Fill each cupcake case two-thirds full, then bake for 18-22 minutes until golden and risen. Remove from the oven and place on a wire rack to cool.



Once cooled, dig out the centre of each cupcake with a teaspoon and fill each one with 1 teaspoon of lemon curd.



Put the remaining 150g of sugar and 60ml of water in a saucepan over a low heat until the sugar has dissolved, then increase the heat to medium-high and allow to bubble away.



Meanwhile, whip the egg whites until they form fluffy peaks that hold their shape.



When the sugar syrup hits 116°C(241°F), very carefully and slowly drizzle the hot syrup down the edge of the bowl containing the whipped egg whites and whip continuously on a medium-high speed (do not pour the syrup on the whisk).



Keep pouring the syrup in until it has all been incorporated, then continue whipping until the meringue is stiff, thick and glossy, and the bowl no longer feels hot.



Add a round nozzle to a piping bag and paint a stripe of yellow food colouring down one side of the bag.



Spoon the meringue into the piping bag. Pipe a rounded swirl of meringue on top of each cupcake (you should get a swirled yellow and white pattern).



Use a kitchen blowtorch to lightly toast the meringue, then top with a sherbet lemon and a little drizzle of passion fruit, if using.

These will keep for a few days in an airtight container.