

Lemon Meringue Cupcakes

Makes one dozen cupcakes



Ingredients

Cupcake Batter

- ½ cup unsalted butter, at room temperature
- ¾ cup sugar
- 2 large eggs
- 1 teaspoon pure vanilla extract
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 1 ¼ cups all-purpose flour
- 2 tablespoon lemon zest
- ¼ cup milk
- ¼ cup freshly squeezed lemon juice

Meringue Topping

- 3 egg whites
- ½ cup sugar
- ½ teaspoon cream of tartar
- 1 teaspoon lemon zest

Steps

1. Preheat oven to 325°F. Line a standard muffin pan/tin with paper liners (or spray well with non-stick spray).
2. In the bowl of an electric mixer, begin by creaming together the butter and sugar on high speed until the mixture is light, white and fluffy. Add the eggs and vanilla. Beat until the eggs have been incorporated. Make sure you scrape down the sides of the bowl.
3. Now add the baking powder and salt. Mix to combine. Add the flour in stages (add one third at a time mixing briefly before the next addition of flour). Add the milk, lemon juice and zest and stir until combined being careful not to overmix. Scrape down the sides and bottom of the bowl.
4. Scoop the batter into the muffin tin with a large cookie or ice cream scoop. Bake for 13 - 16 minutes or until the tops are lightly golden brown and a toothpick comes out clean when inserted in the center.
5. Let muffins fully cool before piping the meringue topping. Serve immediately.

To make the meringue topping

1. Whisk together the egg whites and sugar in a heatproof bowl over boiling water until the mixture thickens and the sugar is dissolved - about two minutes. Remove bowl and add cream of tartar and lemon zest to the mixture. Beat until stiff peaks form. Remove mixture to a piping bag fitted with a star tip and pipe meringue onto each cupcake.
2. Use a torch to brown the meringue. You can also put cupcakes under the broiler for 2 - 3 minutes but be very careful and watch it like a hawk! Using foil cupcake liners will ensure that paper ones will not catch on fire.