



## INGREDIENTS

### WET INGREDIENTS

- 3/4 cup of granulated sugar
- 2 TBSP of lemon zest
- 3/8 cup of melted & cooled unsalted butter
- 2 TBSP of freshly squeezed lemon juice
- 1 cup of Sour Cream
- 1 large egg

### DRY INGREDIENTS

- 1  $\frac{3}{4}$  cup of AP flour
- 3/4 TSP of baking soda
- 1 TSP of baking powder
- $\frac{1}{4}$  TSP of salt



## LEMON CURD MUFFINS

By Caterina Romano's kitchen

## DIRECTIONS

1. In a bowl of a stand mixer fitted with a paddle combine the sugar and lemon zest. Mix together to extract all the oils from the zest and mix in with the sugar.
2. Add the melted butter and lemon juice and continue mixing. Scramble the egg and add it to the bowl along with the sour cream. Do a scrape down.
3. Preheat the oven to 375 DF.
4. In a glass bowl, combine and whisk together the flour, baking soda, baking powder and salt until well combined.
5. Add the dry to the wet ingredients one tablespoon at a time.
6. Place your muffin cups on a baking tray. Spray the inside of the cups with cooking spray.
7. Using two spoons, spoon in the batter half-way into the muffin cups.
8. Add the lemon curd, 2 teaspoons per muffin.
9. Cover with remaining batter, but do not fill to the top as the muffins will rise.
10. Bake in oven for 18-20 minutes.
11. Allow the muffins to cool for 20 minutes.

**ENJOY THE LEMON CURD MUFFINS**