



GLUTEN FREE LEMON SCENTED CUPCAKES WITH LEMON CURD

YIELDS: 14 CUPCAKES

There is just something quintessential about lemons in the summer time. They make any dessert feel refreshing and flamboyant, especially when the sun is high in the sky. These Gluten Free Vegan Cupcakes are no exception. Light lemon scented sponge stuffed with sweet, tart homemade lemon curd and topped with a soft, lemon scented frosting.



Ingredients

CUPCAKES

- 2 flax eggs (2tbsp flax meal + 4 tbsp warm water)
- 1 cup coconut milk or other non-dairy milk
- 1 tsp apple cider vinegar
- 1/2 cup non-dairy butter
- 250 grams cane sugar
- Zest of 1 lemon
- 2 tsp vanilla extract
- 240 grams Anita's Organic Gluten Free All-Purpose Flour
- 20 grams corn starch
- 1 1/2 tsp xanthan gum
- 1 1/2 tsp baking powder
- 1/2 tsp baking soda
- 1/2 tsp salt
- Lemon Curd - make ahead to allow time to cool & set or use store bought
- 1-2 tbsp corn starch
- 50 ml water
- Zest of 1 lemon
- Juice of 2 lemons
- 125 grams cane sugar
- 1/4 tsp turmeric (for colour - optional)
- 1 tbsp non-dairy milk
- 2 tbsp non-dairy butter

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LEMON SCENTED FROSTING

- 1 cup non-dairy butter (or ½ cup non-dairy butter + ½ cup non-dairy shortening)
- 500 grams icing sugar, sifted
- 2-4 tbsp fresh lemon juice
- Zest of 2 lemons, finely grated
- 1 tsp vanilla extract
- 1 tsp lemon extract (optional)
- Decorations – combination of any of the following
- Optional fresh lemons slices, lemon zest, strawberries, raspberries, fresh mint, lemon curd

Instructions

CUPCAKES

1. Preheat the oven to 350°F and line 2 x muffin trays with 14 paper cases.
2. In a small bowl mix together the flax meal and warm water, set aside.
3. In a small jug or bowl mix together the coconut milk and vinegar, set aside for 10 minutes. Then add the vanilla extract and lemon zest.
4. In a medium sized bowl sift together the flour, xanthan gum, baking powder, baking soda and salt.
5. In the bowl of a stand mixer and using the paddle attachment, beat the non-dairy butter and sugar together until soft and fluffy. Add the flax eggs and mix again.
6. With the mixer on slow speed add ¼ cup of the flour mixture, stop to scrape down the sides if required. Next add a ¼ cup of the milk mixture, mix and stop to scrape down the sides if need be. Continue to alternate adding the flour mixture and milk mixture until everything is just combined. Do not over mix.
7. Scoop the batter evenly into the paper cases and bake on the centre shelf for 18 to 22 minutes. Insert a toothpick into the centre of the cupcakes to check they are done. A few crumbs sticking to the toothpick is fine but if there is still wet batter return to the oven for another 5 minutes. Do not over bake.
8. Allow cupcakes to cool in the trays for about 15 minutes before transferring them to a wire rack to cool fully. While the cupcakes are cooling make the frosting.

LEMON CURD

9. In a small heavy based pan whisk together the corn starch and water. Add the lemon zest, lemon juice, sugar, turmeric and whisk everything together.
10. Place the pan over a low to medium heat and keep whisking while the sugar dissolves and the mixture starts to thicken. This may take a few minutes. It is ready when the mixture has become thick and viscous. If the mixture is too runny, add a little more corn starch mixed with a little water. The mixture will thicken more as it cools so do not add too much corn starch.
11. Once thick and clear remove from the heat and add 1 tbsp non-dairy milk and 2 tbsp non-dairy butter. Whisk until fully incorporated. Allow to cool and thicken in the fridge until needed.



FROSTING

12. In the bowl of a stand mixer, using the balloon whisk attachment, beat the non-dairy butter (and shortening if using) together until soft and fluffy.
13. Reduce the speed and add the sifted icing sugar a little at a time (about ½ cup), stop the mixer and scrape down the sides when necessary. Once you have added about ½ of the icing sugar add the lemon zest and extracts.
14. Continue adding the icing sugar and if the mixture is getting too dry add a little of the fresh lemon juice. Be careful not to add too much lemon juice as it's hard to rescue frosting that is too wet.
15. Once all the icing sugar has been added, beat for 3 to 5 minutes until light and fluffy (7 minutes if you have a butter & shortening mix). **All 'butter' frosting tends to be a little softer and more delicate than a 'butter & shortening' mix so do not over whisk and go easy with the lemon juice.**

TO ASSEMBLE

16. *You can skip this first step if you would rather drizzle the lemon curd over the top of the frosting*
17. Once the cupcakes are cool, carefully with a small sharp knife, cut out a small amount of cake from the centre of each cupcake - about the size of a nickel and approx ¼ inch deep. Fill the hole with lemon curd. It is ok if some of the lemon curd leaks out, but not too much.
18. Pipe frosting over the top of the cupcake however you desire. Decorate as simply or elaborately as you choose with any or a combination of the following. Fresh lemons slices, Lemon zest, Strawberries, Raspberries, Fresh mint, Lemon Curd.