



Lemon curd & blueberry Muffins

Ingredients

175g Softened butter
100mls Greek Yogurt
2 tbsp Lemon Curd
3 Eggs
Zest and Juice of 1 Lemon
200g Self raising Flour
175g Golden Caster Sugar
90g Blueberry's
140g Icing Sugar

Method

Heat oven to 180C fan.

Line a muffin tin with cases and set aside.

Put the yogurt, 2 tbsp lemon curd, the softened butter, eggs, lemon zest, flour and caster sugar into a large mixing bowl.

Mix with an electric whisk until the batter just comes together. Scrape half into the prepared muffin cases. Weigh 45g blueberries from the punnet and sprinkle half into the bottom of the cases, scrape the rest of the batter on top, then scatter the other half of the 45g berries on top.

Bake for 15-20 mins until golden, and a skewer poked into the centre comes out clean.

Cool in the tin, then carefully lift onto a serving plate to ice. Sift the icing sugar into a bowl and stir in enough lemon juice to make a thick, smooth icing. Spread over the top of the cake, then decorate with lemon zest and blueberry's.