

Vegan Lemon Cupcakes with Lemon Curd



We love the zing of lemons in our house. This is a great combo – lemon cupcakes stuffed with lemon curd that oozes out when you bite into them. One of our favourites!

Free From: Dairy, Egg, Soya

Contains: Citrus, Gluten

Ingredients

1 1/2 cup self-raising flour

1 cup caster sugar

1 tsp baking soda

1 tsp vanilla

2 tsp lemon extract

1 tsp cider vinegar

1/4 tsp salt

Finely chopped zest of 2 lemons

Juice from 2 lemons (or about 8 tsp)

About 1 cup non-dairy milk (put the juice in the measuring cup and top up with milk to get 1 cup of liquid)

1/3 cup melted non-dairy margarine (Pure Sunflower)

Method

Preheat oven to 170°C/350°F, line a muffin tin so everything is ready to go once the batter is done.

Zest the lemons and put to one side. Then grab your juicer and juice the lemons. Don't forget to remove the pips.

Add the lemon juice to the measuring jug and add enough non-dairy milk to make 1 cup. Leave to one side for 10 minutes to curdle.

Put the flour, sugar, baking soda, zest and salt into a bowl and give it a good mix to evenly combine all the ingredients.

Add the vanilla, lemon extract, melted margarine and milk mixture. Mix to combine. Don't over mix it; just enough to make a nice batter.

Fill the cupcake liner 2/3 rds of the way up and pop into the hot oven.

They should take about 15 minutes; but do test with a toothpick to make sure (it should come out clean).

Now make the curd



Ingredients

200 ml Lemon Juice – Fresh is best but us bottled if you have it.

Zest of 2 Lemons

120 ml water

3/4 cup caster sugar

1/4 cup corn flour plus 1 tablespoon

1/4 cup non-dairy cream

3 tbsp non-dairy margarine

Method

Whisk the lemon juice, water and sugar together

Place in a large pot on a medium heat to melt the sugar

Put the cornflour in a large bowl and 1/3 cup at a time whisk the liquid into the corn flour - once you've put in about 2/3rds of a cup of the liquid, and you've whisked to a lump free constancy, then you can add the cornflour mixture back into the pot. Whisk for a few minutes then turn the heat up a bit.

The mixture will bubble, change to a darker colour. Whisk to make sure no lumps form and let it bubble for about 5 minutes.

Take off the heat - add in lemon zest, non-dairy cream and non-dairy margarine and whisk again. You should have a nice consistency for injecting into the lemon cupcakes. Once it cools it becomes more set so either get working now, or if you leave it add in a tablespoon of water and re whisk when you are ready to add it to the cupcakes.



I got my flavour injector from Waitrose, but I've seen them everywhere including Robert Dyas. Fill the injector with the curd and puncture the cupcake in the middle. Fill with about ¼ ounce of curd. I find any more and the cupcakes crack at the top. This gives you a nice dollop of curd in the middle of the cupcake. Of course you also have a puncture hole to deal with! So dust with icing sugar or cover with buttercream – whichever you prefer. If you don't have a flavour injector just cut out a cone of cupcake from the top; pop in a dollop of curd, and put the top back on. It looks lovely! See these ones



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