

# Lemon Meringue Cupcakes

(24 cupcakes)

## ***Ingredients***

1 box of betty Crocker Super Moist Cake Mix

water, oil and eggs as called for on the cake mix box

1 jar good quality lemon curd

4 large egg whites, at room temperature

1/2 teaspoon cream of tartar

3/4 cup of granulated sugar

Freeze dried strawberries for decorating (optional)

## ***Method***

Line 2 muffin tins with foil or paper liners. Preheat the oven as per instructions on the box. Follow the instructions to make the cupcake mixture. Fill muffin cups two-thirds full. Bake as per instructions.

Allow to cool. Use a melon baller to remove a small piece of cake to create a well in the center of each cupcake. Spoon a small amount of lemon curd into each well.

To make the meringue: ensure that the bowl and whisk attachment are very clean and grease free!

In a large bowl, beat the egg whites and cream of tartar on medium speed until soft peaks form. Gradually add the sugar and beat on high speed until stiff and glossy peaks form and the sugar is dissolved.

Pipe or mound the meringue over the tops of the cupcakes. Use a chef's blowtorch to carefully brown the meringue. If you have used paper liners be careful not to burn them!

Decorate with freeze dried strawberries.

***Buon Appetito!***