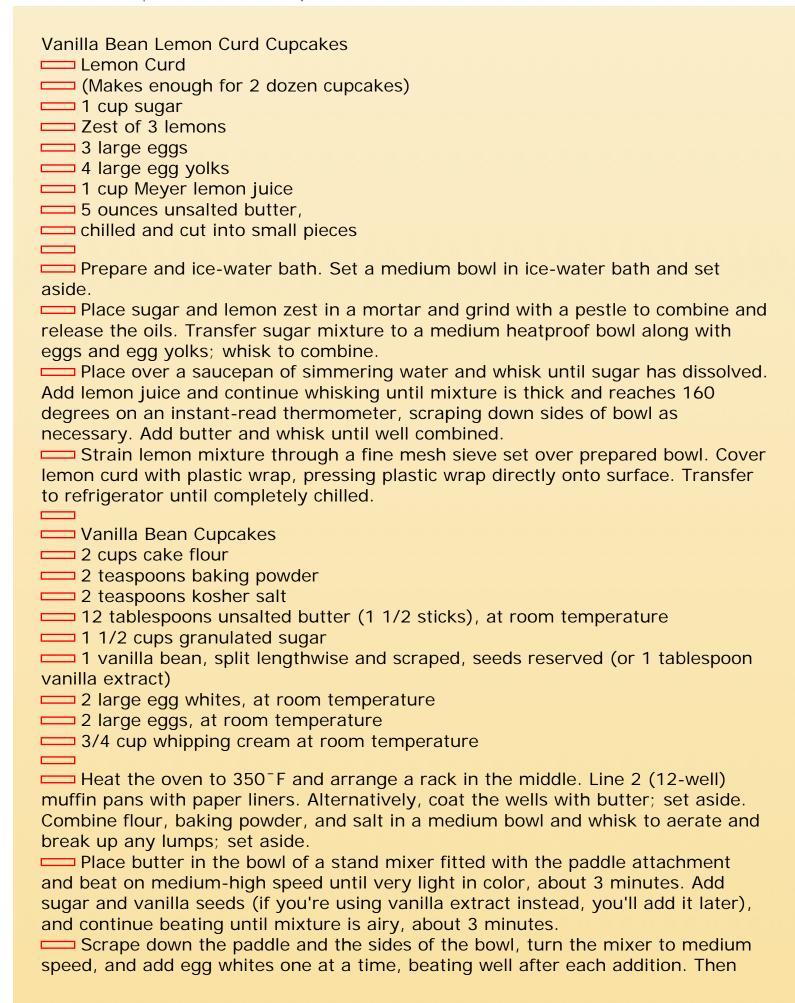
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Vanilla Bean Lemon Curd Cupcakes



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add eggs one at a time, beating well after each addition. Add milk (and vanilla extract, if you're using it in place of seeds), and mix until combined (the mixture will look curdled, but it's not). Scrape down the sides of the bowl. Reduce speed to low, add flour mixture, and mix until just combined, about 15 seconds. Fill the muffin wells about halfway, and bake cupcakes until golden brown and a toothpick inserted in the center comes out clean, about 18 minutes. Set the pans on a wire rack and let cool for 5 minutes. Remove cupcakes from the pans and let cool completely before frosting and filling with lemon curd. Remove small piece of center of cupcake with apple corer. Fill with small amount of lemon curd (put lemon curd in plastic condiment bottle for easy filling) Vanilla Bean Buttercream 2 cups unsalted butter, softened, cut into pieces 3 1/2 cups powdered sugar, sifted pinch of salt 1 vanilla bean, scraped □ 1 tsp vanilla 1/4 cup whole milk or whipping cream Beat butter until creamy. Slowly add powdered sugar, until combined. Add vanilla bean seeds and vanilla. Slowly add milk or cream and beat until creamy about 5 minutes. Frost cupcakes, dip in sanding sugar, and top with raspberry if desired.

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