

Bakery-Style Lemon Cupcakes with Homemade Lemon Curd Center

Lemon Cupcakes with Lemon Curd Filling

OVEN
350°F

TIME
5 min

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INGREDIENTS

Lemon Cupcakes:

- 1 1/2 cups (190 g) all-purpose flour
- 1 1/2 tsp baking powder
- 1/4 tsp baking soda
- 1/4 tsp salt
- 1/2 cup (115 g) unsalted butter, softened
- 1 cup (200 g) granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 2 tbsp fresh lemon zest
- 2 tbsp fresh lemon juice
- 1/2 cup (120 ml) buttermilk

Lemon Curd Filling:

- 3 large egg yolks
- 1/2 cup (100 g) granulated sugar
- 1/3 cup (80 ml) fresh lemon juice
- 4 tbsp (56 g) unsalted butter, cut into pieces

Lemon Cream Cheese Frosting:

- 8 oz (225 g) cream cheese, softened
- 3-4 cups powdered sugar
- 1 tbsp fresh lemon juice (optional)

DIRECTIONS

1. Make the Lemon Curd: In a heatproof bowl, whisk together:
2. Egg yolks
3. Sugar
4. Lemon zest
5. Lemon juice
6. Place the bowl over a saucepan with simmering water (double boiler method).
7. Whisk constantly for 8-10 minutes, until the mixture thickens enough to coat the back of a spoon.
8. Remove from heat and whisk in the butter until smooth.
9. Cover with plastic wrap pressed against the surface and refrigerate until fully chilled.
10. Prepare the Cupcake Batter: Preheat oven to 350°F (175°C) and line a 12-cup muffin tin with cupcake liners.
11. In a bowl, whisk together:
12. Flour
13. Baking powder
14. Baking soda
15. Salt
16. Cream Butter and Sugar: In a large bowl, beat the butter and sugar together until light and fluffy, about 2-3 minutes.
17. Beat in the eggs one at a time.
18. Mix in vanilla extract, lemon zest, and lemon juice.
19. Combine Batter: Alternate adding the dry ingredients and buttermilk to the batter.
20. Start and end with the dry ingredients and mix just until combined.
21. Bake the Cupcakes: Divide the batter evenly among the cupcake liners, filling each about two-thirds full.
22. Bake for 18-20 minutes or until a toothpick inserted into the center comes out clean.
23. Let the cupcakes cool completely.
24. Fill the Cupcakes: Cut a small hole in the center of each cupcake.
25. Fill with chilled lemon curd and replace the top piece if desired.

SWAPS & NOTES

Buttermilk substitute: Mix 1/2 cup milk with 1 1/2 teaspoons lemon juice or vinegar and let it sit for 5 minutes.

Extra lemon flavor: Add additional lemon zest to the frosting for an even brighter taste.

Store-bought shortcut: If you're short on time, you can use high-quality store-bought lemon curd.

Decoration ideas: Top cupcakes with lemon zest, candied lemon peel, or a small swirl of extra lemon curd.

TIPS FOR SUCCESS

Use fresh lemons Fresh juice and zest make a huge difference in flavor.

Don't overmix the batter Overmixing can make cupcakes dense.

Cool cupcakes completely before filling Warm cupcakes can melt the lemon curd.

Chill the curd Cold lemon curd is easier to pipe into the cupcakes.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/bakery-style-lemon-cupcakes-with-homemade-lemon-curd-center/>