LEMON MOLTEN CAKES  *Double recipe*

- 8 tablespoons butter
- 2/3 cup white choc buttons
- 2/3 cup flour
- ½ cup icing sugar
- Pinch of salt
- 4 eggs, beaten
- 4 eggs yolk, beaten
- ¾ cup lemon curd
- 2 teaspoons lemon zest
- ½ teaspoon vanilla extract

Preheat oven to 200 degrees. Grease muffin tins with butter.

Melt the butter and white chocolate buttons over a low heat and whisk until smooth.

Add the flour, sugar and salt, mix well. Add the eggs, yolks, lemon curd, zest and vanilla and whisk until blended. *Stir in melted butter/chocolate*

Divide the batter evenly into the prepared muffin tins.

Bake for 13-15 minutes or until the edges are just starting to turn golden brown and the centre is puffy.

Remove from the oven and cool for five minutes. Run the tip of a knife around the edges to loosen and scoop out onto a serving platter. Dust with icing sugar and enjoy!