

LEMON MOLTEN CAKES

* Double recipe

8 tablespoons *butter*

2/3 cup white choc buttons

2/3 ^{cup} flour -

1/2 cup icing sugar

Pinch of salt

4 eggs, beaten

4 eggs yolk, beaten

3/4 cup lemon curd

2 teaspoons lemon zest

1/2 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!