



# Noreen's Kitchen

## Lemon Meringue Cupcakes

### Ingredients

12 yellow cupcakes  
1 cup lemon curd

1 recipe marshmallow meringue frosting

### Step by Step Instructions

This is really an assembly instruction more than a recipe.

Place frosting in a pastry bag with a large start tip.

Place lemon curd in a pastry bag with a large, plain round tip.

Fill the cupcakes with lemon curd by piercing the top of the cupcakes with the pastry tip and gently squeezing lemon curd into the center until you see the cupcake puff a bit. Be careful not to over fill the cupcake or it will explode!

Swirl the frosting on the top of each cupcake to make a lovely design.

At this point you can leave them as they are and use some pretty yellow sugar, candied lemon peel or candy lemon slices to decorate the cupcakes or you can use a kitchen torch and caramelize or brown the marshmallow meringue to make amazingly beautiful cupcakes!

Store in a domed container for up to three days. After this the frosting may being to break down.

**Enjoy!**