



Lemon Drizzle Tea Cakes

With Mascarpone Lemon Curd Topping

Makes: 24 standard size muffins
Preheat oven to 325°F

Cake Batter

2 cups plus 3T	all-purpose flour
5-1/2 tsp	baking powder
3 tbsp	fresh lemon zest
1/4 tsp	salt
1 cup	unsalted butter, softened
1-1/4 cups	granulated sugar
4 large	eggs
1/4 cup	whole milk

Drizzle Glaze

1 cup	granulated sugar
1/4 cup	freshly squeezed lemon juice
1 cup	*Lemon Curd
1/2 cup	mascarpone, softened

1. **Cake Batter:** In a medium bowl, whisk together flour, baking powder, lemon zest and salt. Set aside
2. In mixing bowl, fitted with paddle attachment on medium speed blend butter and sugar until fluffy, about 3 minutes. Add eggs one at a time until blended well.
3. Add flour mixture. Place into prepared pans. Bake until light brown, about 18-26 minutes. Cool in pans for 10 minutes, then remove from pans onto a cooling rack.
4. **Drizzle Glaze:** In a small bowl, whisk sugar and lemon juice until the sugar has dissolved. Pour on top of warm tea cakes.
5. In a bowl, combine Lemon Curd and mascarpone together until smooth. When completely cooled, place a dollop of top of each tea cake. Serve

*🎵: You can use a prepared Lemon Curd or use a recipe.