

# Lemon Curd Jumbo Almond Muffins

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: 6 to 8 jumbo muffins

Total time: 55 minutes

Prep time: 15 minutes for making the batter, 5 minutes for making the streusel (while muffins are in the fridge), 5 minutes topping muffins with streusel.

Baking time: 27 minutes

Equipment: jumbo muffin pan or regular cupcake pan, large muffin liners.

## My Prep:

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## Ingredients:

### Lemon Curd Almond Muffins:

- Unbleached all-purpose flour - 3 cups, 400g
- Natural granulated sugar - 1  $\frac{1}{4}$  cup, 269g
- Baking powder - 3  $\frac{1}{2}$  Tsp, 15g
- Granulated sea salt - 1 Tsp, 6g
- Full fat coconut milk -  $\frac{1}{2}$  cup + 1 TBSP, 135g
- Sour cream -  $\frac{1}{2}$  cup, 120g
- Large organic eggs - 2
- Lemon curd -  $\frac{1}{2}$  cup, 133g

## Steps:

### To make the muffins:

Preheat oven to 425°. Line a jumbo muffin or regular cupcake pan with muffin or cupcake liners. Make space in your fridge for the pan.

In a large bowl mix with a hand whisk the 3 cups of flour, the 1 cup of sugar, the 3  $\frac{1}{2}$  teaspoons of baking powder and the teaspoon of fine sea salt.

In a small bowl or measuring cup, mix lightly the  $\frac{1}{2}$  cup of coconut milk with the  $\frac{1}{2}$  cup of sour cream.

Make a large well in the center of the dry ingredients. Dump the 2 eggs in the middle and

- Butter, melted - 5 TBSP, 71g
- Vegetable oil -  $\frac{1}{2}$  cup, 120g
- Sliced or slivered almonds - 1 cup, 100g

Lemon Streusel:

- Unbleached all-purpose flour -  $\frac{1}{2}$  cup, 75g
- Natural granulated sugar - 2 TBSP, 28g
- Organic butter, barely softened - 4 TBSP, 57g
- Lemon zest - about 1 TBSP or more, the zest of a large lemon or 2 small
- Granulated sea salt - a pinch
- Lemon juice - 1 TBSP
- Demerara or a course grain sugar to top muffins

My recipe highlights:

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Extra notes:

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beat them there, trying not to mix with the flour. Add the  $\frac{1}{2}$  cup of lemon curd and mix. Add the melted 5 tablespoons of butter and the  $\frac{1}{2}$  cup of vegetable oil and mix to blend these wet ingredients. Pour coconut milk-sour cream mix and mix once more.

Using a wooden spoon or silicon spatula, slowly start incorporating the flour into the wet ingredients. Add the cup of sliced almonds and mix just until the large streaks of flour are gone (batter should look well mixed and hydrated but not super smooth). Spoon about three scoops of batter on each lined muffin well, until batter reaches the top. Highly recommended to chill the raw muffins for 15 to 20 minutes to improve texture and rising. In the meantime, prepare the lemon streusel.

To make the lemon streusel:

In a small bowl mix the  $\frac{1}{4}$  cup of flour with the 2 tablespoons of sugar. Add the 4 tablespoons of butter and then add the lemon zest. Using two table knives roughly cut the butter in chunks to mix with the flour and sugar. Add the pinch of salt and the tablespoon of lemon juice and keep cutting gently the butter into the flour until mixture looks lumpy.

Assembling the muffins:

Take muffins out of the fridge. Cover each muffin with the streusel. Sprinkle more almonds on top if desired. Sprinkle thoroughly with Demerara or a coarse grain sugar for a crunchier top.

Place them in the oven and bake for 7 minutes, then decrease oven temperature to 350° and bake for 20 minutes, until a toothpick comes out clean of batter after you inserted it through the middle.

Remove from oven and let them cool down completely. You can serve them with butter or more lemon curd for an extra lemony bite. They can be at room temperature for one day. After that, store in an airtight container in the fridge. Reheat them in a counter top oven at 350° for a few minutes for an extra crunchy top or warm them in the microwave for a softer texture.

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