

Lemon Filled Loaf Cakes

Ingredients:

Epicure Luscious Lemon Curd, ¼ package

2 Eggs

¾ cup Greek Yogurt

½ cup Olive Oil

Zest of 1 Lemon

1 tsp Lemon Extract

1.5 cups All Purpose Flour

2 tsp Baking Powder

½ tsp Salt

Chia Seeds (optional)

2 Eggs

Remaining Luscious Lemon Curd pkg

¼ cup Water

Whisk together the Lemon curd, eggs, yogurt, oil, zest, and extract.

Then add in the flour, baking powder, and salt. Stir until combined.

Fill muffin tin and sprinkle with chia seeds. Bake at 350 degrees F until fully cooked and a toothpick comes out clean. Cool before removing from muffin tin.

Then whisk 2 eggs in a bowl with the rest of the lemon curd package and ¼ cup water. Microwave for 1 min, then whisk. Microwave in 30 second intervals, whisking in between until its thickened. Cool in the fridge.

Once everything is cooled, use a pastry tip and bag to pipe curd into the middle of each loaf cake.

