



# Lemon Meringue Cupcakes Recipe

## A Little Sunshine in a Cupcake

I think everyone needs a little sunshine. Especially on a cloudy day. These lemon meringue cupcakes are my go-to for that. They are soft, sweet, and have a happy lemon surprise inside.

The toasted meringue on top feels like a fluffy cloud. It makes the whole kitchen smell wonderful. Doesn't that smell amazing? It always makes me smile.

## My First Meringue Mistake

I remember the first time I made meringue. I was so nervous. I got a

little bit of egg yolk in the whites. My peaks would not get stiff.

It turned into a soupy mess. I still laugh at that. But I learned something important. Your bowl and whisk must be very clean. This matters because even a little grease can stop the egg whites from fluffing up.

## **Why We Cream the Butter**

Let's talk about creaming the butter and sugar. You mix them until they are light and fluffy. This step is not just for fun.

It puts tiny air bubbles into the batter. Those bubbles help our cupcakes rise. They make the cake soft and tender. This matters because it's the secret to a perfect cupcake texture. What is your favorite part of baking? Is it mixing, or is it tasting?

## **The Fun Part: Filling Them Up**

Now for the best part. We hide the lemon curd inside. Use a small spoon to carve out a little hole in the cooled cupcake. Be gentle.

You want a secret pocket of joy. Not a cave that makes the top collapse. Spoon in that bright yellow curd. It's like a treasure waiting to be found.

## **A Cloud on Top**

The meringue is like a sweet cloud. You whip the egg whites and sugar until they form stiff peaks. It's like magic how they transform.

**\*Fun fact\*:** Superfine sugar is best here. It dissolves much faster into the egg whites. This gives you a smooth, not gritty, meringue. Have you ever tried making meringue before? What was your experience like?

## Sharing the Sweetness

I love making these for my neighbors. It is a small way to show I care. Food made with love always tastes better.

That is the real lesson. Cooking is not just about following steps. It is about sharing joy. Who would you share a batch of these cupcakes with?



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**Ingredients:**

Ingredient	Amount	Notes
all-purpose flour	1 <sup>3</sup> / <sub>4</sub> cups	
baking powder	<sup>3</sup> / <sub>4</sub> teaspoon	
baking soda	<sup>1</sup> / <sub>4</sub> teaspoon	
salt	<sup>1</sup> / <sub>2</sub> teaspoon	
granulated sugar	<sup>3</sup> / <sub>4</sub> cup	
unsalted butter	6 tablespoons	room temperature
egg	1 large	room temperature
lemon extract	1 teaspoon	
vanilla extract	<sup>1</sup> / <sub>2</sub> teaspoon	
buttermilk	<sup>3</sup> / <sub>4</sub> cup	
prepared lemon curd	9.5 ounces	
egg whites	<sup>1</sup> / <sub>2</sub> cup	boxed/carton
cream of tartar	<sup>1</sup> / <sub>4</sub> teaspoon	
superfine granulated sugar	<sup>1</sup> / <sub>4</sub> cup + 2 tablespoons	aka caster or baker's sugar
small kitchen torch		for toasting the meringue (optional)

**My Sunshine Lemon Meringue Cupcakes**

Oh, these little cakes just make me smile. They are like a burst of sunshine on a cloudy day. My granddaughter and I make them when she visits. Her face lights up when we toast the meringue.

See also [Ultimate Fudgy Homemade Brownies Recipe](#)

Let's start baking. First, get your oven ready. It needs to be nice and warm for our cupcakes. I still laugh at the time I forgot to preheat. We had to wait, tapping our toes!

- **Step 1:** Turn your oven to 350°F. Line a muffin tin with twelve paper liners. I love using the bright yellow ones. It makes the cupcakes look even happier.
- **Step 2:** Grab a medium bowl. Whisk your flour, baking powder, baking soda, and salt together. This gives our cupcakes a good rise. Doesn't that smell amazing already?
- **Step 3:** In a big bowl, mix the soft butter and sugar. Use a hand mixer until it's light and fluffy. It should look like pale clouds. (A hard-learned tip: Your butter must be soft! If it's cold, you'll have lumpy batter.)
- **Step 4:** Crack in the egg. Add the lemon and vanilla extracts. Mix it all in until it's just one happy mixture. The smell of lemon is so fresh.
- **Step 5:** Now, add half the flour mix. Stir gently. Pour in all the buttermilk. Then add the last of the flour. Mix until it's smooth, but don't go crazy. Overmixing makes tough cupcakes.
- **Step 6:** Spoon the batter into the liners. Fill them about two-thirds full. This gives them space to grow. Bake for about 23 minutes. A toothpick should come out clean. What's your favorite way to test if a cake is done? Share below!
- **Step 7:** Let the cupcakes cool in the pan for five minutes. Then move them to a rack. Patience is hard, I know. But we must let them cool completely.
- **Step 8:** Once cool, we add the surprise! Carve a little hole in the top of each. A small spoon works perfectly. Fill the hole with lemon curd. Be careful not to dig too deep.
- **Step 9:** Time for the fluffy hat! For the meringue, your bowl must be spotless. Any grease will stop the egg whites from fluffing up. Add the egg whites and cream of tartar. Whip on high until soft



peaks form.

- **Step 10:** Slowly add the superfine sugar while mixing. Keep whipping until the meringue is stiff and glossy. It should stand up tall on the whisk.
- **Step 11:** Pile or pipe the meringue onto each cupcake. I like to make big, swirly peaks. It feels like being an artist.
- **Step 12:** Finally, toast the meringue with a kitchen torch. Move it in small circles for a golden color. It smells like a sweet campfire. So wonderful.

See also Pistachio Loaf with a Hint of Cardamom

**Cook Time:** 22min

**Total Time:** 37mins

**Yield:** 12 cupcakes

**Category:** Dessert, Baking

## Three Fun Twists to Try

Once you know the basics, you can play. Here are some fun ideas we love. They make this recipe feel new again.

- **Berry Burst:** Add a few fresh raspberries to the center with the lemon curd. The mix of tart and sweet is divine.
- **Coconut Dream:** Mix a handful of shredded coconut into the cupcake batter. It adds a lovely, tropical chew.
- **Ginger Zing:** Add a tiny bit of ground ginger to the flour mixture. It gives a warm, spicy kick that pairs so well with lemon.

**Which one would you try first? Comment below!**

## Serving Your Sweet Creations

These cupcakes are stars all on their own. But a little extra touch makes them special. I love serving them on my old floral plate. It reminds me of my mother.

For a real treat, add a few fresh blueberries on the side. A little sprinkle of lemon zest on top looks pretty, too. If you're feeling fancy, a dollop of whipped cream never hurts.

What to drink? A cup of Earl Grey tea is my go-to. The bergamot and lemon are best friends. For a cooler option, a tall glass of homemade lavender lemonade is pure magic.

**Which would you choose tonight?**





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### Keeping Your Cupcakes Fresh

These cupcakes are best eaten the same day. The meringue can get weepy. Store any leftovers in the fridge. Use an airtight container to keep them fresh.

You can freeze the unfilled cupcakes for later. Just wrap them tightly in plastic wrap. I once forgot a batch in the freezer for a month. They were still a lovely treat with my afternoon tea.

See also [Peanut Butter Chocolate Chia Jam Bites](#)

I do not recommend freezing the cupcakes with meringue. The texture changes and becomes sticky. You can make the cupcakes ahead for a party. This saves you so much time and stress.

Knowing how to store treats is a kitchen superpower. It means you always have a little joy ready. **Have you ever tried storing it this way? Share below!**

### Simple Fixes for Common Cupcake Troubles

Sometimes, our baking does not go as planned. That is perfectly okay. Here are some easy fixes for common problems.

First, if your cupcakes are dense, you may have overmixed the batter. I remember when my grandson did this. We ended with little lemon bricks! Mix just until the flour disappears.

Second, if your meringue is flat, your bowl might have had grease in it.

Even a tiny bit of yolk can stop the whites from fluffing up. A clean bowl makes all the difference.

Third, if the lemon curd soaks into the cake, the cupcakes were likely still warm. Patience is a baker's best friend. Let them cool completely before you fill them.

Getting these steps right builds your confidence. It also makes your treats taste so much better. A fun fact: cream of tartar helps the egg whites hold their shape. **Which of these problems have you run into before?**

## Your Cupcake Questions Answered

### **Q: Can I make these gluten-free?**

A: Yes! Use a good gluten-free flour mix. The one with xanthan gum works best.

### **Q: Can I make parts ahead of time?**

A: You can bake the cupcakes a day early. Just add the filling and meringue the next day.

### **Q: What if I don't have buttermilk?**

A: Mix 3/4 cup milk with two teaspoons of lemon juice. Let it sit for five minutes.

### **Q: Can I double this recipe?**

A: Of course! Just use two muffin tins. You might need to bake them a little longer.

**Q: Is the kitchen torch necessary?**

A: Not at all. You can brown the meringue under your broiler for just a minute. Watch it closely! **Which tip will you try first?**

## **A Little Note From My Kitchen**

I hope you love making these sunny little cupcakes. They always bring a smile to my face. Baking is about sharing joy with the people you love.

I would be so delighted to see your creations. Your kitchen adventures make my day. **Have you tried this recipe? Tag us on Pinterest!**

Happy cooking!

—Elowen Thorn.

Savorydiscovery.com

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