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easy & delicious recipes

## Granadilla Meringue Cupcakes

### Introduction:

This recipe was shared by Rhodes foods. It also features on their website [Rhodes](#). Click here for more Rhodes recipes.

### Ingredients

#### Cupcake

110 g margarine  
250 ml milk  
5 ml vanilla essence  
4 eggs  
375 ml sugar  
500 ml flour  
20 ml baking powder  
Pinch salt

#### Granadilla Curd

100 g butter  
4 eggs  
1 cup Rhodes granadilla pulp  
60 ml lemon juice  
50 g sugar

#### Meringue Topping

4 egg whites  
225 g castor sugar  
Pinch of salt

### Method

Preheat oven to 180 degrees Celsius.

Bring the milk, vanilla essence and margarine to the boil. Beat the eggs and sugar together with an electric whisk until fluffy and pale. Sift together the flour, baking powder and the salt and add to the eggs alternatively with the milk.

Pour batter into paper cups and bake for 10-12 minutes until golden and well risen.  
Cool.

In the meantime make the curd. Whisk together the eggs, Rhodes granadilla pulp, lemon juice and sugar in a bowl. Melt the butter in a small saucepan and bring to the boil.

Whisk the egg mixture into the boiling butter and continue whisking over a medium heat until the mixture is smooth and thick. Take care not to re-boil. Set aside to cool.

For the meringue, whisk the egg whites and the pinch of salt in a clean bowl until soft peaks form. Very slowly whisk in one tablespoon of sugar at a time, giving each spoon time to be dissolved into the meringue. When all the sugar is added, the mixture will be stiff and glossy.

To Assemble: Using a small knife, cut out a hollow from the center of each cupcake. Fill the hole with the granadilla curd.

Using a piping bag with a star nozzle pipe the meringue on top of each cupcake. You could also spoon the meringue onto the cupcake if you prefer a more natural look to your meringue.

Preheat your oven to 220 degrees Celsius.

Bake the cupcakes a second time to set the meringue for 3-5 minutes. Watch them carefully, as soon as the meringues sets and starts to colour remove from the oven.

**Chef's hint:**

For party preparations, the granadilla curd can be prepared up to 3 days in advance and stored in a sterilised jar in the refrigerator. The cupcakes can be made a day in advance, store in an airtight container. The meringue is best done on the day.