

# LEMON MUFFINS



## INGREDIENTS:

- 2 cups Self Raising Flour
- 3/4 cup White Sugar
- Rind of 1 lemon
- 1 egg
- 1 cup Milk
- 60g Butter, melted
- Lemon Drizzle Topping
- 1/3 cup lemon juice
- 1/3 cup White Sugar

## METHOD:

- a) Preheat oven to 200°C, Grease a 12-hole muffin tin.
- b) Mix Self Raising Flour and White Sugar together in a bowl.
- c) Beat egg, Milk, and lemon rind together then add to dry ingredients.
- d) Add melted Butter and stir until only just combined.
- e) Pour into prepared muffin tin and bake for 15-20 minutes.
- f) While they are cooking make the drizzle topping by mixing the lemon juice and Chelsea White Sugar together well.
- g) As soon as the muffins are cooked (they should spring back when lightly pressed) take out of the oven and spoon over the lemon drizzle topping until it is all gone.
- h) Leave the muffins to sit in the muffin tin for approximately 3 minutes before taking out and leaving to cool on a wire rack.
- i) Enjoy

<https://www.chelsea.co.nz/browse-recipes/lemon-muffins/>