



## HONEY AND LEMON MUFFIN

<b>Season:</b>	<b>Any</b>
<b>From the garden:</b>	<b>Lemon juice (frozen)</b>
<b>Type:</b>	<b>Dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>USA</b>
<b>Serves:</b>	<b>35 mini muffins</b>
<b>Source:</b>	<b>yummly.com</b>

### Equipment

- \*mixing bowls and spoon
- \*measuring cup and spoons
- \*whisk
- \*spatula
- \*mini muffin tins
- \*tea spoons

### Ingredients

- \*2 eggs
- \*1 cup milk + 1 tbsp vinegar
- \* $\frac{1}{2}$  cup vegetable oil
- \* $\frac{2}{3}$  cup honey
- \* $\frac{1}{2}$  tsp baking soda
- \*1  $\frac{3}{4}$  cup self raising flour
- \*pinch of salt

### Lemon drizzle:

- \* $\frac{1}{3}$  cup lemon juice
- \*2 tbsp sugar

### Method

- 1.preheat oven to 200 degrees
- 2.measure the wet ingredients into a mixing bowl. If you are using creamed honey, warm it in the microwave first to liquidise
- 3.whisk the wet ingredients until well combined
- 4.measure the dry ingredients into the other bowl, stir and then gently mix with the wet ingredients
- 5.oil or spray the muffin tins and fill them  $\frac{3}{4}$  full with the batter

**6.bake for around 10-12 minutes until lightly golden and firm to the touch**

**7.mix the lemon juice and the sugar and drizzle over the muffins as soon as they come out of the oven**

**Skills: *measuring, mixing***