



LEMON MINI MUFFINS

Season:	All year
From the garden:	Lemon, egg
Type:	Baking
Difficulty:	Easy
Country of origin:	USA
Serves:	30 mini muffins
Source:	Taste.com.au

Equipment

- *bowls and mixing spoon
- *whisk
- *measuring cup and spoons
- *citrus zester and juicer
- *pastry brush
- *mini muffin tins

Ingredients

- *2 ½ cups self raising flour
- *¾ cup sugar
- *1 cup milk + 1 tbsp white vinegar
- *½ cup vegetable oil
- *1 egg
- *1/3 cup lemon juice
- *zest of one lemon
- *icing sugar to serve

Method

- 1.preheat oven to 190 degrees
- 2.add the vinegar to the milk, mix and let it sit for a few minutes
- 3.zest one lemon, cut it in half and juice (you might need to juice a couple of lemons to get ⅓ cup of juice)
- 4.add wet ingredients into one bowl and whisk well to combine
- 5.add dry ingredients into another bowl and mix
- 6.add the two together and gently mix until just combined

7.spoon the mixture into the oiled muffin tins and bake for around 10 minutes until firm to the touch

8.remove when cooled and dust with icing sugar

Skills: *measuring, mixing, zesting, juicing*