



## LEMON AND POPPY SEED MINI MUFFINS

<b>Season:</b>	<b>All year</b>
<b>From the garden:</b>	<b>Lemons, eggs</b>
<b>Type:</b>	<b>Snack, dessert</b>
<b>Difficulty:</b>	<b>Easy</b>
<b>Country of origin:</b>	<b>USA</b>
<b>Serves:</b>	<b>30 mini muffins</b>
<b>Source:</b>	<b>chelsea.co.nz</b>

### Equipment

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

### Ingredients

- \*2 eggs
- \*1 cup milk + juice of one small lemon
- \* $\frac{1}{3}$  cup vegetable oil
- \*zest of 2 lemons
- \*2 cups self raising flour
- \* $\frac{3}{4}$  cup sugar
- \*2 tbsp poppy seeds

### Topping:

- \*juice of 2 lemons
- \* $\frac{1}{4}$  sugar

### Method

- 1.preheat oven to 200 degrees
- 2.add the juice of one small lemon to the milk, mix and let it sit for a minute
- 3.measure wet ingredients into one bowl and dry ingredients into another bowl
- 4.whisk the wet ingredients until well combined
- 5.zest and juice the two lemons, add the zest into one to of the two bowls and reserve the juice for the topping
- 6.combine the wet and dry ingredients gently, don't overmix

**7.grease the muffin tins with a little oil and fill with the batter**

**8.bake for 8-10 minutes until lightly golden and firm to the touch**

**9.mix the lemon juice with the remaining  $\frac{1}{4}$  cup of sugar and drizzle over the muffins as soon as they get out of the oven**

**Skills: *measuring, zesting, juicing, mixing***