

Season: Spring/Summer/Autumn/Winter
From the garden: Lemons, eggs
Type: Snack
Difficulty: Medium
Serves: 12 regular size muffins
Source: Adapted from Alison Holst

Equipment

- 1 large and 1 medium mixing bowl
- Sieve
- Pastry brush
- Measuring cup and spoons
- Muffin tin and muffin cases
- Spatula or spoon for mixing
- Grater for lemon rind

Ingredients

- 2 cups flour
- 2 teaspoon baking powder
- $\frac{3}{4}$ cup sugar
- 75g butter
- 2 level teaspoons poppy seeds (optional)
- 1 cup milk
- 1 egg
- Grated rind of 1 large or 2 small lemons

Lemon Glaze

- $\frac{1}{4}$ cup lemon juice
 - $\frac{1}{4}$ cup sugar
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How to make it

1. Heat oven to 200 °C (190 °C fan bake).
2. Line the muffin tin with the muffin cases.
3. Sieve flour, baking powder and mix with sugar in a bowl.
4. Melt butter in a large bowl, add milk, egg and lemon rind. Combine the mixture well.
5. Add the dry ingredients to the liquid and fold gently to combine with a spoon or spatula. Stop as soon as the dry ingredients have been lightly dampened but not thoroughly mixed.
6. Divide mixture evenly between the muffin tins.
7. Bake for 10-12 minutes till golden brown.
8. While muffins bake, stir together the lemon juice and sugar without dissolving the sugar. Glaze the muffins by brushing the lemon juice and sugar mixture over the hot muffins as soon as they are removed from the baking pans.

Skills:

Dividing, mixing, glazing