



Lemon Muffins

Recipe Source: Lona Green

Fresh from the garden: Lemons

Equipment:	Ingredients:
Sieve	2 cups self-raising flour
Wooden spoon	$\frac{3}{4}$ cup sugar
Bowls	75 grams melted butter
Muffin pans	1 cup milk
Microplane	1 egg lightly beaten
Measuring cups	Rind of one large lemon
Scales	<u>The below ingredients are for step 5</u>
Whisk	$\frac{1}{4}$ cup of lemon juice
Juicer	$\frac{1}{4}$ up of sugar
Saucepan (for melting the butter)	

What to do:

1. Preheat the oven to 180°C.
2. Sift and mix sugar and flour.
3. Add remaining ingredients and mix together with a wooden spoon.
4. Place into muffin pans and bake for 15-20 minutes.
5. Once out of the oven while still hot, pour over $\frac{1}{4}$ cup of lemon juice combined with $\frac{1}{4}$ cup of sugar.