



Lemon and Poppy Cupcakes

Equipment: Measuring cups and spoons Scales Large mixing bowl Small mixing bowl Glass jug Wooden spoon Spoons Whisk Muffin papers Muffin trays Oil spray Juicer Grater	Ingredients: 2 cups Plain flour 1 teaspoon baking soda 1 tablespoon baking powder 2 tablespoons Poppy seeds $\frac{3}{4}$ cup Sugar $\frac{1}{2}$ teaspoon salt 2 tablespoons Lemon zest 2 tablespoons Lemon juice 1 cup Milk
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Instructions:

Preheat oven to 180 degrees.

Arrange muffin papers into the muffin trays and lightly grease with olive oil spray.

Zest lemons.

Juice lemons.

Into a large bowl, measure out flour, baking soda, baking powder, sugar and poppy seeds. Mix all dry ingredients together.

In a small bowl, measure out and add zest, juice milk, butter and egg. Whisk together, thoroughly.

Add the wet ingredients to the large bowl with the dry ingredients and mix until all ingredients are combined. Don't over stir the mixture.

Using spoons, half fill each muffin case.

Place in preheated oven and cook for about 30 minutes or until golden and the cupcakes spring back when touched.