



Lemon muffins



Ingredients:

2 cups self raising flour

½ cup caster sugar

2 eggs

1 cup natural yoghurt (can also use
sour cream as alternative)

½ cup vegetable oil

Juice and rind of 2 lemons



Method:

- Preheat oven to 180°. Grease mini muffin pan.
- Place dry flour and sugar and lemon rind in a large bowl. Add whisked eggs, yoghurt, lemon juice and oil. Lightly mix until just combined.
- Spoon small into muffin tins to ¾ full.
- Bake 15-20 minutes until brown.