

# Lemon Drizzle Muffins

## Ingredients

- ❖ 175g self-raising flour (sieved)
- ❖ 2 eggs
- ❖ 175g caster sugar
- ❖ 150g soft butter
- ❖ Rind of a lemon
- ❖ 150ml milk

## Step by step method

Cream butter and  
sugar until smooth



Add zest of lemon  
and eggs and beat



Add milk and beat



Fold in the flour



Fill mixture into  
muffins cases



Bake for 20 minutes  
at 180°C



## Make the drizzle

1. Juice the lemon and add to a saucepan with 2 tablespoons of sugar- heat on a low temperature until sugar has fully dissolved.
2. When the muffins come out of the oven, pierce the top of them and spoon some drizzle over each muffin.
3. Allow to cool, before serving.

Do this  
while  
the  
muffins  
are hot!