



LEMON MUFFINS

INGREDIENTS

For the muffins

100g unsalted butter,
softened
100g caster sugar
2 eggs, beaten
115g self-raising flour
¼ tsp baking powder
2 lemons, zested, plus
2 tbsp of lemon juice
100g yoghurt

For the icing

150g icing sugar
1 lemon, juice only

METHOD

- 1** Line a muffin tin with large muffin cases. Heat the oven to 180C/160C Fan/Gas 4. Tip all the ingredients in a large bowl and mix until smooth using a wooden spoon or an electric whisk.
- 2** Spoon tablespoons of the batter into the muffin cases until they're three-quarters full (you can make up to six, depending on the case size). Bake for 30 minutes or until a skewer comes out clean. Leave on a cooling rack to cool completely.
- 3** Meanwhile, make the icing. Sieve the icing sugar into a bowl and gradually add lemon juice until you have a thick but pourable icing – you may not need all the juice. Drizzle over the cooled muffins and serve.