

# Lemon and Yoghurt Muffins

- Ingredients
  - ☐ 2 1/2 cups self-raising flour
  - ☐ 3/4 cup caster sugar
  - ☐ 1 tablespoon finely grated lemon rind
  - ☐ 1/4 cup lemon juice
  - ☐ 1 cup vanilla yoghurt
  - ☐ 1/2 cup vegetable oil
  - ☐ 1 egg, lightly beaten
  - ☐ Icing sugar mixture and lemon zest, to serve



## 1. Step 1

Preheat oven to 190°C. Grease two 24-hole mini muffin pans.

## 2. Step 2

Combine flour and sugar in a bowl. Make a well in center. Add lemon rind, lemon juice, yoghurt, oil and egg. Using a wooden spoon, stir until just combined.

## 3. Step 3

Spoon mixture into prepared pan holes. Bake for 10 to 12 minutes, swapping pans halfway during cooking, or until golden and cooked through. Stand in pans for 3 minutes. Turn out onto a wire rack to cool. Dust with icing sugar.