



Haberdashers'
Monmouth Schools

Lemon Muffins

Supplied: -

250g self-raising flour
85g white sugar
10 muffin cases

1 tsp baking powder
1 lemon finely zested and juiced

To supply: -

1 egg
90ml vegetable oil

240ml milk

Equipment:-

Large mixing bowl
Fork
Juicer
Small knife
Cooling rack

Jug or small bowl
Grater
Chopping board
Wooden spoon



1. Preheat the oven to 200C/180C Fan/Gas 6 and line a 10-hole muffin tin with large paper cases.
2. Put the flour, sugar, baking powder and lemon zest in a large mixing bowl and mix well.
3. Using a fork, beat together the milk, oil, egg and lemon juice in a jug. Pour over the dry ingredients and mix until the dry ingredients are just wet, (do not overmix or your muffins will become tough).
4. Working quickly, divide the mixture between the cases – they should be about three-quarters full. Bake for 20 - 25 minutes until the muffins are slightly brown and spring back when touched.
5. Cool on a wire rack