

Lemon Drizzle Muffin

Allergens – **Gluten**, **Eggs**, **Milk**, **Sulphites**

Ingredients

Quantity	Ingredient
400g	Self-Raising Flour (contains Wheat)
200g	Margarine
150g	Sugar Caster
200g	Eggs (4)
100ml	Lemon Juice (contains Sulphites) or Rind and Juice of 2 Lemons
Icing	
100g	Icing Sugar
25ml	Lemon Juice (contains Sulphites) or Rind and Juice of 1 Lemon



Method

1. Prepare required muffin tins.
2. Cream the sugar and margarine together.
3. Beat the eggs and slowly add them to the creamed mixture beating until smooth.
4. Stir in the flour, add the lemon juice and rind, if used.
5. Fill the muffin cases $\frac{3}{4}$ full and bake in a moderate oven at 180°C, 350°F, Gas Mark 4 for 15 to 20 minutes.
6. After baking allow muffins to cool.
7. Make icing with the icing sugar and lemon juice and drizzle over the top of the muffins.

Note - A few drops of vanilla essence can be added to the sponge mixture.

Nutritional Content per 50g

Energy (kcal)	Fat (g)	Saturated Fats (g)	NME Sugar (g)	Total Sugar (g)	Salt (g)	Carbs (g)
= 204.5	= 9.6	= 2.0	= 13.2	= 13.5	= 0.4	= 28.4

Portion size - Primary – 50g

Reviewed September 2018