

# Lemon Drizzle Muffin

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

## Ingredients

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

## Nutritional Content per 40g

Energy (kcal)	Fat (g)	Saturated Fats (g)	Sugar (g)	Salt (g)	Carbs (g)
= 97.7	= 4.2	= 1.1	= 6.7	= 0.2	= 14.6

**Portion size** - Primary – 40g

Reviewed October 2020