

Taste the Hills

Recipes and Tips

Lemon and Poppy Seed Muffins

Makes about 6 large muffins

Finely grated zest and juice of 2 lemons

140g caster sugar

75ml sunflower oil

1 tbsp Greek yogurt

2 large eggs

1tbl poppy seeds

200g plain flour

2 tsp baking powder

½ tsp bicarbonate of soda

For the glaze

Juice from 2 lemons

100g icing sugar

Heat the oven to 180 degrees and place 6 paper cases into a muffin tray.

Using a whisk, beat the zest with the sugar, oil, yogurt and eggs until pale and thickish. Stir in the juice and poppy seeds. Sift in the flour and raising agents fold sparingly until barely combined.

Spoon into the cases and bake for 20-25 minutes.

Mix together the glaze and spoon over the muffins while still hot.

Let the muffins cool completely before eating.

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