



## Lemon Drizzle Muffins

Sarah's Servings: 12 Sarah's skill: Easy, Baking time: 25-30 minutes

### Ingredients

#### Cake

250g Stork Margarine  
250g Caster Sugar  
290g Self Raising Flour  
4 Large eggs  
Zest of 2 Lemons

#### Topping

Juice of 1 Lemon  
85g Granulated sugar

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### Method

- Pre-heat the oven to 180 degrees centigrade (160 fan) gas mark 4.
- Then place 12 muffin liners in a muffin tin.
- Put the Stork, caster sugar, SR flour, eggs and zest of the lemon into the bowl of a stand mixer.
- Mix on a medium speed until the ingredients are creamy and fully combined.
- Divide the mixture between the 12 muffin liners.
- Bake for 25-30 minutes or until a cake tester comes out clean.
- While the cake is baking add the lemon juice to the sugar and mix in a small bowl.
- When the cakes are baked brush the lemon and sugar mix over the top of the cakes and leave to cool.