

# RASPBERRY, LEMON & CINNAMON MUFFINS

Source: Angel Munro Serves: 30-36



EQUIPMENT/ UTENSILS	INGREDIENTS
Citrus juicer	2 eggs
Microplane	1 & ½ cups of raspberries
Measuring spoons	4½ cups plain flour
Large mixing bowl	1 cup of raw sugar
Small mixing bowl	½ cup of brown sugar
Wooden spoon	¾ a cup of yogurt
Muffin baking pans	¼ cup of water
Paper Patty Pans	4 ½ tsp baking powder
	½ cup of vegetable oil
	1½ tsp cinnamon
	1 tsp of vanilla essence
	1½ cups milk
	Zest of 1 lemon
	Juice of 1 lemon

## **METHOD: WHAT TO DO**

- 1.** Pre heat oven to 180°C.
- 2.** Line muffin tray with enough patty cases for everyone.
- 3.** Zest lemon using a microplane.
- 4.** Juice lemon.
- 5.** Add lemon juice to milk to make butter milk (the lemon will curdle the milk, this will help to make the muffins fluffy).
- 6.** In a separate bowl using a fork combine **sugar, oil, water, lemon zest, vanilla essence, yogurt and eggs**. Mix well then add milk and mix further.
- 7.** In another bowl mix in **flour, baking powder and 1½ tsp cinnamon**. Using a wooden spoon add to milk mixture and mix. **NB:** Avoid over mixing, this will make muffins tough to eat.
- 8.** **Fold** raspberries into mixture.
- 9.** **Increase oven temperature to 200°C.**
- 10.** **Spoon mixture** into muffin trays.
- 11.** **Bake** for approximately 15 minutes.