

Mini Lemon Yogurt Muffins

Ingredients

2 1/2 cups self raising flour
3/4 cup caster sugar
1 tbsp finely grated lemon rind
1/4 cup of lemon juice
1 cup vanilla yogurt
1/2 cup vegetable oil
1 egg, lightly beaten
Icing sugar mixture, to serve
Lemon zest, to serve

Directions

Step 1

Preheat oven to 190C or 170C fan forced. Grease two 24-hole, 1 1/2 tablespoon capacity mini muffin tray

Step 2

Combine flour and sugar in a bowl. Make a well in the center. Add lemon rind, lemon juice, yogurt, oil and egg. Using a wooden spoon, stir until just combined. Make sure not to over-mix.

Step 3

Spoon mixture into prepared muffin tray. Bake for 10 to 12 minutes until golden and cooked through. Turn out onto a wire rack to cool. Dust with icing sugar. Top with lemon zest.