

## Lemon Muffins

### INGREDIENTS

- 2 cups SR flour
- 1 tsp baking powder
- 1/2 tsp salt
- 1/2 cup sugar of your choice, I used maple
- 1/3 cup canolla oil
- 3/4 cup almond milk
- 2 tsp vanilla
- 1 egg
- juice and zest of 2 lemons
- Optional extras, lemon juice and icing sugar to make icing and flaked almonds to top

### METHOD

- Preheat oven to 180C and line a muffin tray with cases
- Sieve the flour, baking powder & salt into a large bowl
- In a smaller bowl, whisk together all the remaining ingredients making sure they're well combined
- Pour the wet into the dry mix and using a spatula mix through till combined but don't overmix
- Divide the mix into your muffin cases and bake for about 25 minutes or until a skewer comes out clean
- Optional step - I made a little lemon icing using icing sugar and lemon juice. When the muffins cooled down, I drizzled this over the top and topped with a few toasted almonds or lemon zest