

## LEMON-ORANGE MUFFINS

### INGREDIENTS:

- |                    |          |
|--------------------|----------|
| - flour            | 1 cup    |
| - skim milk powder | 25 mL    |
| - baking powder    | 5 mL     |
| - salt             | pinch    |
| - sugar            | 1/2 cup  |
| - egg              | 1 egg    |
| - water            | 1/4 cup  |
| - lemon juice      | 1 tbsp   |
| - lemon rind       | 1 lemon  |
| - orange rind      | 1 orange |
|                    |          |
| - sugar            | 2 tbsp   |
| - lemon juice      | 2 tbsp   |
| - orange juice     | 2 tbsp   |

Servin

g Size:  
6

### EQUIPMENT:

- muffin tin
- 2 mixing bowls
- beater
- grater
- wooden spoon
- spoon
- small custard cup



### METHOD:

1. Preheat oven to 350 F and line muffin tin.
2. Sift together flour, skim milk powder, baking powder and salt in a medium bowl. Put aside.

3. In a large bowl cream the margarine and add the sugar gradually to the creamed margarine creaming well after each addition.
4. Beat egg into margarine mixture until it is light and fluffy.
5. Grate the lemon and save the grated rind in a small custard cup.
6. Cut the lemon in half and use a juicer to remove as much of the juice from the lemon as possible. Save the juice in small cup.
7. Combine the water and only 1 tbsp of lemon juice and add the lemon/water mixture to the egg mixture alternately with the flour mixture. Combine thoroughly.
8. Stir the lemon and orange rind into the batter and pour into the muffin tin and bake for approx. 25 - 30 minutes.
9. Combine the 2 tbsp of sugar, orange juice and the remaining lemon juice. Put aside until muffins are baked.
10. Use a wooden skewer to poke 3 small holes in the muffins right to the bottom of the loaf and spoon the lemon juice-sugar mixture evenly over the muffins so that the mixture soaks through.

ENJOY ☺