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#### **Lemon and Poppyseed Muffin Ingredient Kit**

Self Raising Flour (**Wheat** Flour, Raising Agents (Sodium Acid Pyrophosphate and Sodium Bicarbonate), Statutory Nutrition (Calcium, Niacin, Iron, Thiamin)), Caster Sugar, Icing Sugar (sugar, anti-caking agent: corn flour), Granulated Sugar, Poppy Seeds, Baking Powder (**Wheat** Flour (**Wheat** Flour, Calcium Carbonate, Iron, Niacin, Thiamine), Raising Agents (Sodium Acid Pyrophosphate, Sodium Bicarbonate)).

Allergens: For allergens see ingredients in **bold**Prepared in a factory that handles wheat, milk, soya and nuts

#### Nutritional info per 100g (as sold)

Energy 373kcal / 1582kJ, Protein 4.5g, Carbs 84g (of which sugars 54g), Fat 1.8g (of which saturates 0.2g), Salt 0.04g

Best Before: see sticker. Store in a cool, dry place

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750g



SKILL LEVEL WWW

## PREP TIME 20 MINS

# BAKE TIME 20-25 MINS

### SERVINGS 12

#### YOU WILL NEED

60g unsalted butter + 30g for greasing the tin 2 large eggs

3 lemons

12 hole muffin tin

#### IN THE KIT

Bag 1: 220g caster suga

Bag 2: 335g self raising flou 1tsp baking powder

Bag 3: 20g poppy seeds

Bag 4: 50g granulated suga

Bag 5: 125g icing suga

1 butter measure

1 testing skewe

1 piping bag

# LEMON & POPPY SEED MUFFINS

Preheat your oven to 200°C / 180°C fan assisted/ Gas Mark 6. Generously butter a muffin tin.



4. Add the egg, lemon juice, butter and milk mixture to the flour mixture and stir gently until just combined. 5. Spoon or pour equal measures into the prepared muffin tin.



8. Make the lemon drizzle by mixing together the granulated sugar (bag 4) with juice of half a lemon. Drizzle over the muffins while they are still warm, then allow to cool completely.



9. Make the icing by mixing the icing sugar (bag 5) with the juice of half a lemon until the consistency of toothpaste. If the mixture is too thick then add a tiny amount of water, stir again and continue adding more water

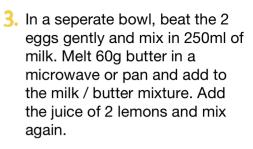


as necessary.

2. In a large bowl mix together the zest of one lemon, caster sugar (bag 1), flour & baking powder (bag 2) and poppy seeds (bag 3).



6. Bake for 20 to 25 minutes until lightly browned and well risen. Insert the skewer into a couple of the muffins to test if they are done (the skewer should come out clean).





 Leave to cool in the muffin tin for a few minutes before carefully removing onto a wire rack.



10. Spoon the icing into the piping bag, snip a small hole in the end of the bag and decorate the tops of the muffins.



## MY TOP TIP

It's important not to over mix muffin batter so your mixture in step 4 should be only just combined - lumpy batter is fine!

