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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

Baked In Ltd, Office 112, Slington House, Rankine Road, Basingstoke, HANTS, RG24 8PH

750g



# LEMON & POPPY SEED MUFFINS

SKILL LEVEL



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  
250ml milk  
3 lemons  
12 hole muffin tin  
Wire rack

#### IN THE KIT

Bag 1: 220g caster sugar	Bag 4: 50g granulated sugar
Bag 2: 335g self raising flour	Bag 5: 125g icing sugar
1tsp baking powder	1 butter measure
Bag 3: 20g poppy seeds	1 testing skewer
	1 piping bag

# LEMON & POPPY SEED MUFFINS

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



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).



3. In a separate bowl, beat the 2 eggs gently and mix in 250ml of milk. Melt 60g butter in a microwave or pan and add to the milk / butter mixture. Add the juice of 2 lemons and mix again.



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.



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).

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



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.



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!

*Michel Roux*