

Gluten Free Lemon and Yoghurt Muffins

Equipment:

Measuring cups and spoons
Medium saucepan
Wooden spoon
Muffin trays
Stand mixer
Wire rack

Ingredients:

250g butter, softened
2 cups of caster sugar
6 large eggs
2 tablespoon of lemon juice
3 cups gluten free self-raising flour
½ teaspoon of baking powder
1 cup of Greek-style yoghurt
Icing sugar for serving

What to do:

1. Preheat oven to 180°C
2. Grease 30 muffin holes in a number of muffin trays.
3. Beat butter and sugar in a bowl until light and creamy. The easiest way to do this is with a stand mixer.
4. Beat in eggs one at a time ...beating well after each addition
5. Mix in the lemon juice then flour with the baking powder. The best way to do this is a little of the yoghurt and then a little of the flour and repeat till it is all mixed in. This stops the mixture getting too thick.
6. Spoon into muffin holes and bake in the oven for about 20 mins or until a skewer is inserted into the centre and it comes out clean.
7. Cool in the pan and remove onto wire rack.
8. Dust with icing sugar and serve.