

Lemon and berry muffins

Ingredients:

Makes 12 muffins

250g self-raising flour

1 lemon

1 teaspoon bicarbonate of soda

150g caster sugar

90ml sunflower oil

150 g lemon yogurt

2 medium eggs

150g fresh berries (blueberries, blackberries or raspberries)

75g icing sugar

Pre-heat oven 190 degrees, gas mark 5

Sift the flour and bicarbonate of soda into a large mixing bowl and stir in the caster sugar. Make a hollow in the middle of the mixture with a spoon.

Measure the oil into a jug, add the lemon yogurt and the zest of a lemon. Cut the lemon in two and squeeze out the juice from one half. Add the lemon juice to the oily mixture.

Break the eggs into a small bowl and beat them well. add them to the oily mixture. Mix the ingredients until they are well blended.

Pour the oily mixture into the hollow in the dry ingredients. Stir all the ingredients for a few seconds. Add the berries and gently stir everything together.

Spoon the mixture into the paper case and bake the muffins for 15-18 minutes.

Enjoy!