



# Lemon yoghurt muffins

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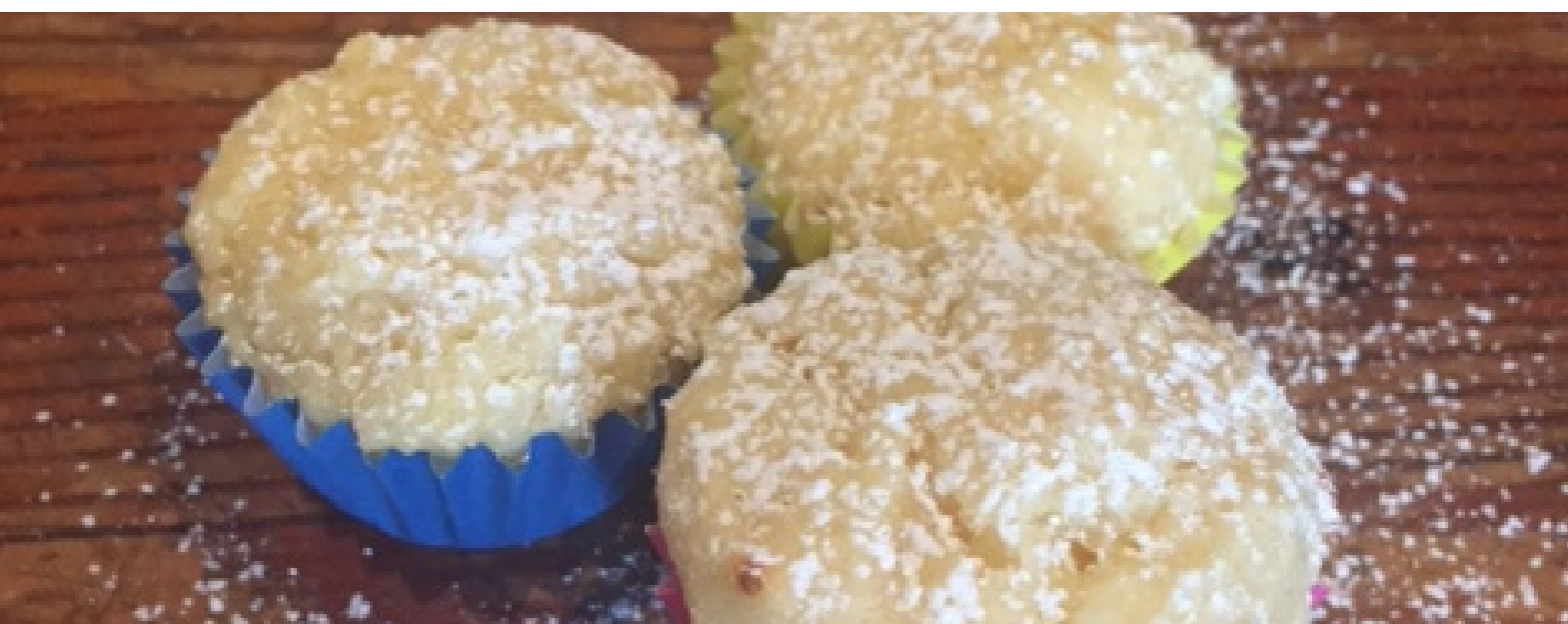
Traffic light category: **Amber** Serves 48 mini muffins

## Ingredients

- Olive oil cooking spray
- 2 cups self-raising flour, sifted
- ½ cup wholemeal self raising flour, sifted
- ¾ cup caster sugar
- 1 tablespoon finely grated lemon rind
- ¼ cup lemon juice
- 1 cup reduced fat vanilla or other flavoured yoghurt
- ½ cup vegetable oil
- 1 egg, lightly beaten
- Icing sugar to serve

## Method

1. Preheat oven to 190°C
2. Lightly spray muffin trays (or use paper cases)
3. Combine flours and sugar in bowl. Make a well in the centre. Add lemon rind, lemon juice, yoghurt, oil and egg. Using a wooden spoon stir until just combined
4. Spoon mixture into prepared pan. Bake for 10-12 minutes or until golden, stand on wire rack to cool
5. Dust with icing sugar to serve.



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