lemon & coconut muffins

Equipment:
Bowls, scales, measuring cup and spoon, 1 muffin tray, metal spoon, whisk, spatula, knife, chopping board, wire cooling racks

Ingredients:
220g s.r. flour
1/2 cup sugar
grated zest of 1 lemon
1/2 cup coconut
2/3 cup milk
1/4 cup lemon juice
1 egg, whisked
2+1/4 cups vegetable oil

icing:
1/3 cup icing sugar
10 gms butter
little lemon juice

Method:
*Put oven on to 180c fan forced, and place 12 papers in muffin tray.
Mix flour, coconut and sugar. Combine milk, egg, lemon zest, juice and oil in a separate bowl and whisk lightly. Make a well in the centre of dry ingredients, pour in liquid and mix lightly. Spoon batter into muffin tins until two-thirds full. Bake for 20-25 mins or until browned on top. Remove from oven and turn muffins out onto a wire rack to cool. Ice, and serve.

icing:
Melt butter, mix with icing sugar, then add a little bit of lemon juice, until it's the right consistency. If you want, you can sprinkle a little toasted coconut on top.