

# 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.