

Lemon and raspberry muffins

Ingredients:

1. 8tbsp sunflower oil
2. 150ml milk
3. 2 large eggs
4. 300g self raising flour
5. 200g caster sugar
6. 350g fresh or frozen raspberries
7. 8tbsp icing sugar, sifted
8. 4tsp lemon juice

Method:

Preheat the oven to Gas 6, 200°C, fan 180°C. Line a 12 hole deep muffin tray with paper cases.

Mix the oil, milk and egg together. Sift the flour and sugar into a bowl. Add the liquid and half the raspberries to the flour and briefly mix until just coming together. Spoon into the muffin cases and scatter over the remaining raspberries. Bake for 25-30mins.

Cool the muffins on a wire rack. Sift the icing sugar into a bowl, stir in lemon juice to make a runny icing. Drizzle the icing over the muffins and leave to set. Pack the muffins into an airtight container. They will keep for 2-3 days.