Lemon muffins

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 12

Preparation

100 g butter

175 g sugar

1 sachet of vanilla sugar

2 eggs

1 lemon, unwaxed

250 g white flour

2 tsp baking powder

1 pinch of salt

180 g yogurt

Soften the butter and beat with the sugar and vanilla sugar until pale and fluffy. Grate the lemon and add the zest to the mixture along with the eggs. Continue to beat until the mixture has a creamy consistency. Mix the flour, baking powder and salt together and incorporate into the mixture. Stir in the yogurt.

(Pre-)heat cooking space to 160 °C with Hot air

Spoon the mixture into the muffin cases and place them onto a baking tray. Put the baking tray into the preheated cooking space. Bake.

Put the pastry in

Hot air 160 °C for 30 Mins

Tips

With paper muffin cases, use two muffin cases, one inside the other, for each muffin for greater stability.

Accessories

Baking tray

12–14 muffin cases, ø6 cm

Additional information

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