

Lemon Muffins



Makes: 12 large / 24 small

435g	plain flour
18g	baking powder (5 tsp)
11g	baking soda (2 tsp)
1g	salt (1/4 tsp)
240g	Chelsea Caster Sugar
3	eggs
3 Tbsp	finely grated lemon zest (7.5g)
250ml	canola oil (1 cup)
250ml	plain, unsweetened yoghurt (1 cup)
250ml	milk (1 cup)
7.5ml	vanilla essence (1 1/2 tsp)
160g	white chocolate bits
120g	lemon curd
12	fresh blueberries, to decorate (optional)
12	white chocolate buttons, to decorate (optional)

Cream Cheese Icing

175g	cream cheese, softened
50g	butter, softened
300g	Chelsea Icing Sugar , sifted
5ml	vanilla essence (1 tsp)

Method

Pre-heat oven to 180°C conventional bake. Line 2 x 6 hole Texas muffin tins with paper liners or spray generously with oil.

Sift the flour, baking powder, baking soda and salt into a large mixing bowl. Stir in the **Chelsea Caster Sugar** and make a well in the centre.

In a large jug, whisk together the eggs, lemon zest, oil, yoghurt, milk and vanilla essence. Pour into the dry ingredients. Use a rubber spatula to quickly and lightly mix the ingredients together until only just combined. Gently stir through three quarters of the chocolate bits.

Spoon half of the muffin mixture into the prepared pans. Add a dollop of lemon curd in the centre of each muffin, then top with the remaining mixture. Sprinkle with the remaining chocolate bits. Bake for 25-30 minutes, until a skewer inserted into the centre comes out clean. Leave to cool in the pans.

Cream Cheese Icing

Beat together the cream cheese and butter until light and fluffy. Sift in the **Chelsea Icing Sugar** and add the vanilla essence. Mix well until combined. Top cooled muffins with a swirl of cream cheese icing. Decorate with blueberries and white chocolate buttons, if desired.

Nutrition

Contains gluten (wheat), dairy and eggs.



Service

Muffins keep well for 2 days stored in an airtight container. Un-iced muffins can be frozen.

TOTAL COST*	\$9.30
COST PER PORTION	\$0.78
GROSS PROFIT %	70%
SALES TAX %	15%
MIN. SELLING PRICE (per portion)	\$2.97

*Cost based on average wholesale prices March 2016



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