Lemon Cupcakes

Kitchen Club

Ingredients

- 250g plain flour
- 2 ½ tsp baking powder
- 200 g caster sugar
- grated zest of 1 lemon + 1 tbsp lemon juice
- 2 large eggs (or no eggs)
- 90ml (6 tbsp) mild-tasting oil eg. sunflower, vegetable oil or olive
- 275g Greek yogurt

For the icing

- 100g icing sugar
- 2 tsp lemon juice
- fresh chopped strawberries or sprinkles, to decorate

Method

1. Heat the oven to 180C/160C fan. Line a 12-hole muffin tin with muffin/ cupcake cases.
2. In one bowl, mix the flour, baking powder and sugar. In another bowl or jug, mix the lemon juice and zest, eggs, oil and yogurt. Pour into the flour mixture and combine well. Spoon into the cupcake cases and bake for around 20 minutes or until firm and springy to the touch. Allow to cool.
3. Mix the icing sugar and lemon juice with 2 tsp water. Once the cupcakes are cooked and cooled, spoon over the icing. Decorate with fresh strawberries or sprinkles.