

## Lemon & Poppy Seed Yoghurt Muffins (Serves 8)

### Ingredients

225g plain flour

140g caster sugar

¼ teaspoon salt

1 tablespoon grated lemon zest

1 tablespoon lemon juice

2 tablespoons baking powder

1 egg

245g soya yoghurt

2 tablespoons poppy seeds

100g dairy free margarine

Oven temperature: 200°C/400°F/Gas Mark 6



### Method

1. Sift the flour along with the baking powder into a large bowl. Add in the sugar, grated lemon zest, poppy seeds and salt and stir to combine.
2. In another bowl, whisk together all of the remaining ingredients.
3. Line an 8 hole muffin tray with muffin cases.
4. Fold the wet ingredients into the flour and baking powder, being careful not to over mix. Spoon into the muffin cases and bake for 20-25 minutes until risen and cooked through.

*Recipe provided by © Alpro*