

Lemon Muffins

Grated lemon peel adds flavor to this basic muffin recipe for citrus-accented homemade muffins you can achieve quickly and easily.

Servings:12



Ingredients

Ingredient Checklist

- 2 cups all-purpose flour
- ½ cup white sugar
- 3 teaspoons baking powder
- 1 tablespoon grated lemon zest
- ½ teaspoon salt
- ¾ cup milk
- ⅓ cup vegetable oil
- 1 egg

Directions

Instructions Checklist

- Step 1

Heat oven to 400 degrees F (205 degrees C). Grease bottoms only of 12 muffin cups or line with baking cups.

- Step 2

In a medium bowl, combine flour, sugar, baking powder, lemon zest and salt; mix well. In a small bowl, combine milk, oil and egg; blend well. Add dry ingredients all at once; stir just until dry ingredients are moistened (batter will be lumpy.)

- Step 3

Fill cups 2/3 full. Bake for 20 to 25 minutes or until toothpick inserted in center comes out clean. Cool 1 minute before removing from pan. Serve warm.