

Lemon Muffins

written by The Recipe Exchange | September 22, 2014

Ingredients

2 cups all-purpose flour
1/2 cup white sugar
3 teaspoons baking powder
1 tablespoon grated lemon zest
1/2 teaspoon salt
3/4 cup milk
1/3 cup vegetable oil
1 egg

Directions

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

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.)

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.