

Lemon Streusel Muffins

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- ☐ **Streusel topping**
- ☐ ¼ cup plain flour
- ☐ 2 tablespoon caster sugar
- ☐ 1 tablespoon butter, at room temperature
- ☐ **Muffin mixture**
- ☐ 2 eggs
- ☐ ½ cup rice bran oil
- ☐ ¾ cup caster sugar
- ☐ Zest of 2 lemons
- ☐ ½ cup buttermilk *see note below*
- ☐ ¼ cup lemon juice
- ☐ 2 teaspoons baking powder
- ☐ ½ teaspoon baking soda
- ☐ ½ teaspoon salt
- ☐ 2 cups plain flour

Equipment:

- ☐ Metric measuring cups and spoons
- ☐ Chopping board
- ☐ Cook's knife
- ☐ Mixing bowls
- ☐ Whisk
- ☐ Spatula
- ☐ Microplane (for zesting)
- ☐ Measuring jug
- ☐ Citrus juicer
- ☐ 12 cup muffin tray
- ☐ Muffin liners
- ☐ Cooling rack

Method:

1. Preheat the oven to 180C. Line a muffin tray with paper liners.
2. Make the streusel first: combine the ingredients and rub together with your fingers until the butter is incorporated and the mixture has a dry crumbly texture. Set aside.
3. In a large mixing bowl whisk together the eggs, oil, sugar and zest until well combined.
4. Whisk in the buttermilk and the ¼ cup of lemon juice.
5. Whisk in the baking powder, baking soda and salt, then fold in the flour using a spatula. Mix just until combined and no dry flour remains. The batter will be somewhat lumpy.
6. Fill muffin cups to ¾ full with batter, then top with streusel mixture.
7. Bake for 20 minutes until risen and a skewer inserted in the centre comes out without wet batter on it.
8. Let the muffins cool for 5 minutes in the pan, then remove and place on a cooling rack.

****NOTE: To make buttermilk** – add ½ cup milk and 1 tablespoon of lemon juice to a measuring jug. Stir to combine. Set aside for 10 minutes or until the mixture has curdled slightly.*