

# lemon tea muffins

recipe: adapted from a recipe found in  
rosie beaucoup's family collection

Yields 12 muffins.

For the muffins:

- 1 cup flour
- 1/2 teaspoon salt
- 1/2 cup sugar
- 1 heaping teaspoon baking powder
- 1/4 cup melted butter, cooled slightly
- 1/2 cup freshly squeezed lemon juice (2-3 lemons)
- zest from one lemon
- 2 large eggs

For the topping:

- 1/4 cup sugar
- 1 1/2 teaspoons freshly squeezed lemon juice
- 2 tablespoons melted butter

Preheat oven to 350°F. Grease a standard sized muffin tin (12 muffin wells).

In a medium sized bowl, whisk together the flour, salt, sugar and baking powder. Set aside. In a small bowl, combine the melted butter, lemon juice, lemon zest and eggs. Stir the wet ingredients into the dry ingredients, mixing until just combined.

Divide the batter evenly between the greased muffin wells. (I use a 1/4 cup measure to make this easier.) Bake 12-16 minutes, or until a cake tester inserted into the centre of a muffin comes out clean. Allow to cool for a few minutes in the muffin tin, and then remove to cool on a wire rack. Cover with topping while still warm.

To make the topping, combine the sugar, lemon juice and melted butter in a small bowl. Mix until well combined and smooth. While muffins are still warm, spoon the topping over each, using back of spoon to spread over top. The topping will drip over the edges. Roll with it.

Allow to cool completely before serving.