

Lemon and Blueberry Muffins.

Shared by Renshaw

Servings: 12

Cook time: 35-45 minutes

Ingredients

- 500g Renshaw Vanilla Mix
- 260ml water
- 150ml oil
- 150g Renshaw Blueberry Fruit Filling
- 150g Renshaw Sicilian Lemon Frosting
- Zest of one lemon
- Juice of half a lemon

Recipe

1. Preheat the oven to 160°C (fan) and grease and place 12 muffin cases in your muffin tin.
2. Mix water, oil and Vanilla Cake mix in a bowl until smooth.

(Turn over for the rest of the recipe)

3. Add half a sachet of blueberry fruit filling and most of the lemon zest and fold in with a spatula until marbled but not fully incorporated.
4. Place the batter into a piping bag and pipe or spoon into muffin cases until two thirds full.
5. Bake in the oven for 35 to 45 minutes, or until well risen and golden brown.
6. Place 150g or two large dollops of Sicilian Lemon Frosting into a bowl and squeeze in the juice of half a lemon. Mix until it becomes a runny consistency.
7. Once completely cool, drizzle the frosting over the top of the muffins and sprinkle over the reserved lemon zest.