

Musical Muffins



Ingredients

- 200g plain flour
- 3 tsp baking powder
- 190g brown sugar
- 100g butter, cut into cubes
- 2 eggs
- 180ml milk
- The juice and zest of 2 lemons
- 80ml runny honey

Method

1. Preheat the oven to 200°C (180 fan) or gas mark 6 and pop your cases into a muffin tray.
2. In a large mixing bowl, add the flour, sugar, butter and the eggs and beat well.
3. Add the lemon zest and the baking powder. Pour in the milk and keep stirring until you have a smooth batter.
4. Carefully spoon the muffin mixture into the paper cases. You can use a tablespoon and a teaspoon to help you do this as it might be a bit messy! Make sure each muffin case is filled evenly.
5. Pop into the oven to bake for 25 minutes or until they are turning golden brown on top. Whilst the muffins are baking, you can make a syrup to go on top.
6. In a small saucepan, add the honey, lemon juice and a splash of water. Simmer gently for 5 minutes until it becomes sticky and syrupy. This is a hob job so ask your grown-up helper for help with this bit.
7. Once the muffins are ready, ask your grown-up helper to take them out of the oven. Place on a cooling rack until they have cooled down.
8. While your muffins cool, you can make some musical decorations. Draw some musical notes on a piece of card. Ask your grown-up helper to carefully cut these out. Stick them onto lolly sticks with a piece of sticky tape.
9. Once the syrup is cool, gently spoon a tablespoon on top of each muffin. This will give them a super lemony flavour. Finally, stick the lolly sticks into your muffins.