



## Mini lemon muffins

### Ingredients (four servings):

- 1 egg
- 30 ml sunflower oil
- 100 ml milk
- 1.76 oz (50g) sugar
- ½ lemon
- 1 tsp rum
- Pinch of salt
- 4.59 oz (130g) flour
- ½ tsp baking powder
- powdered sugar (for spreading after baking)
- 10.58 oz (300g) cream cheese yoghurt
- We recommend 2 kegs Almonta Fruit Apricot & Vanilla

### Preparation:

- Whisk the egg with oil, milk and sugar. Add rubbed zest with squeezed lemon juice. Then add rum and salt and mix everything.
- Now stir sifted flour with baking powder and add this mixture to the other, fluid mix, so that it turns into a smooth paste.
- Pour the mass into the molds and bake for approximately 15 minutes at 200 degrees Celsius.
- After baking, fill each mini muffin with cream cheese and sprinkle it with powdered sugar.