

# Fancy Lemon and Pop Muffins {Gluten-free}

## INGREDIENTS

- 1 Gluten-free Lemon and Poppy Seed Flavoured Muffin Mix (Woolies)
- 255 ml Low Fat Milk
- 40 ml Canola Oil
- 2 Free Range Eggs
- 1 Slab White Chocolate, Chopped
- ¼ Cup of Pecan Nuts, Chopped
- 2 Lemons, Juiced
- 4 TBSPS. Icing Sugar

## ADDITIONAL INGREDIENTS (OPTIONAL)

- Chopped nougat, nuts and edible glitter

## INSTRUCTIONS

#1 Preheat the oven to 170 degrees Celsius. Place the cupcake casings in a muffin tin. Set aside.

#2 Mix the oil, eggs and milk together.

#3 Add the dry muffin mix into a mixing bowl and pour the wet mix in.

#4 Mix halfway; then, add the white chocolate and nuts and mix throughout.

#5 Spoon the batter in the muffin tin (3/4 full). Bake 25 – 30 minutes until the muffin top is golden (don't overbake).

#6 In the meanwhile, during the last ten minutes of the bake, make the lemon syrup. Over medium heat, combine the juice of two lemons and icing sugar. Once syrupy remove, from heat and carefully pour over muffin tops as soon as they come out of the oven.

#7 Remove the muffins from the pan once the syrup has been poured (careful can be sticky). And allow cooling.

#8 Finish with nuts, glitter and chopped nougat (optional).

