

## Lemon Cupcakes

### Ingredients:

2 cups self-raising flour

¼ teaspoon salt

100gms butter, at room temperature (or Nuttelex for dairy free)

½ cup vegetable or canola oil

1 cup castor sugar

½ teaspoon vanilla essence

3 eggs

10 tablespoons milk (or coconut milk for dairy free)

½ cup fresh lemon juice

2 tablespoons lemon zest

## Method:

- Preheat oven to 180 degrees. Line 2 muffin trays with paper patty pans.
- Combine flour and salt in a bowl and set aside.
- In the electric mixer, beat butter, oil, sugar and vanilla essence until light and creamy.
- Add in eggs 1 at a time, and beat until well combined.
- Add half of the dry ingredients and gently mix by hand. Add milk and lemon juice and continue gently mixing, then mix in remainder of dry ingredients and lemon zest. Do not overmix though.
- Evenly ladle mixture into each patty pan (make sure to not over fill them!) and cook for 15 minutes or until cakes feel nice a springy.
- Divide onto 4 plates to serve.