





# LEMON RECIPE BOOK

Simple muffin with lemon cream





# Ingredients

- Eggs 2
  - Sugar 110g
  - Neutral oil 65g
  - Water 100g
  - Flour 220g
  - Baking powder 8g
  - Lemon cream 1 teaspoon each
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## Preparation

1. In a bowl mix well the eggs and sugar.
2. Add the seed oil and keep mixing.
3. Add water and keep mixing.
4. Add the flour and the yeast, and keep mixing.
5. Prepare the muffin molds and put the dough up to 3/4 of the mold height.
6. Add one teaspoon of cream at the center of each mold with dough.
7. Bake at 180°/190°C for 25/30 minutes.
8. When they have cooled cover with powdered sugar.

