



Strawberry Lemonade Muffins

Makes 7-8 muffins

1 large egg, lightly beaten
1/2 cup sour cream
1/2 tablespoon lemon zest
1/8 cup (2T) fresh lemon juice
1/4 cup butter, melted
1 1/4 cup self-rising flour
1/2 cup sugar
3/4 cup diced fresh strawberries

Preheat oven to 400°.

Melt butter in microwave safe bowl.

In a medium size bowl add egg, sour cream, lemon zest, lemon juice and mix with fork.
Whisk in melted butter.

In a large mixing bowl combine flour and sugar and make a well in center.
Add wet ingredients and stir just until dry ingredients are moistened.
Gently fold strawberries into batter.

Spoon batter into 6 lined muffin wells, filling three-fourths full.

Bake for 16 to 18 minutes or until golden brown and a wooden pick inserted in center comes out clean.

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