



Strawberry Lemonade Muffins

$\frac{1}{4}$ cup butter, melted
1 large egg, lightly beaten
4 oz sour cream
1/2 tablespoon lemon zest
1/8 cup fresh lemon juice
1 1/4 cup self-rising flour
 $\frac{1}{2}$ cup sugar
3/4 cup diced fresh strawberries

Preheat oven to 400°.

Melt butter in microwave safe bowl.

Add egg, sour cream, lemon zest and lemon juice to melted butter.

In a mixing bowl combine flour and sugar and make a well in center of mixture and stir just until dry ingredients are moistened.

Gently fold strawberries into batter.

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

Bake at 400° for 16 to 18 minutes or until golden brown and a wooden pick inserted in center comes out clean.

Cool in pans on a wire rack 1 minute; remove from pans to wire rack, and cool 10 minutes.

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