



# 3. Lemon & Almond Cupcakes

Season: Autumn

From the garden: Lemons

Type: baking                      Difficulty: Easy

Serves: Makes 12/ 24 tastes

*Recipe source: Chef Marco Edwardes*

Equipment	Ingredients
Muffin tin/ paper Muffin Cases	250g self raising flour
Food processor	250g butter softened
Rubber spatula	200g caster sugar
Scales	200g ground almonds
Small knife	1bsp. Vanilla essence
Wire rack for cooling	4 eggs
	2 lemon zested
	Flaky almonds if available
Suitable for most fruits like , figs, plum, , apricots, peaches .....	

## How to make it:

1. Pre heat the oven to 180C
2. Line 12 holes of the Muffin tin with Muffin cases.
3. Add the flour, soft butter, caster sugar, ground almonds, vanilla essence, grated lemon rind and eggs into a food processor and blitz until combined.
4. Scraping down the sides if needed.
5. Divide the batter between the muffin cases.
6. Scatter over the flaked almonds if available.
7. Bake the cupcakes for approx. 30-40 min until puffed and golden.
8. Remove from the tin and leave to cool on a wire rack.

