



## Strawberry Lemon Muffins

**Prep Time:** 15-20 mins

**Cook Time:** 20 mins

**Servings:** 12 muffins

### **Ingredients:**

- 1 cup fresh strawberries – about half a small basket
- $\frac{3}{4}$  cup milk
- $\frac{1}{4}$  cup lemon juice
- $\frac{1}{2}$  cup butter, melted
- 2 eggs
- 2 cups flour
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  tsp salt
- 2  $\frac{1}{2}$  tsp baking powder

**Instructions:**

1. Preheat oven and prepare muffin liners
2. Mix the milk and the lemon juice and set aside
3. Slice the strawberries into blueberry sized pieces and set aside
4. In a large bowl, mix all the flour, sugar, baking powder, salt and set aside
5. Beat the eggs in a separate bowl and add the milk with lemon juice and melted butter. Stir until well blended.
6. Add the wet ingredients to the dry and stir very gently. Add the strawberries and stir just until blended.
7. Divide between 12 muffin cups
8. Bake for 18-20 minutes in a 375 oven
9. Remove from muffin pans and cool on a wire rack.