

Lemon Muffin Cake Mix with Agave Syrup

300g Self Raising Flour – sifted
3 tbsp Baking Powder
150ml Sunflower Oil
150ml Milk semi skimmed
100ml Crazy Jack Agave Syrup
3 Medium eggs
1tbs Lemon Extract
Zest of one lemon
Juice of half a lemon

1. Preheat oven to 180°C/Gas Mark 4.
2. Mix all the dry ingredients in a bowl, (the self raising flour and the baking powder).
3. Mix the oil, milk, eggs, agave syrup, lemon extract, zest and juice in a jug or bowl.
4. Pour the contents of the jug into the bowl of dry ingredients and mix thoroughly.
5. Place the mixture in a cake tin 8inch (21cm) x 1½ inches (4cm) deep and cook in a pre-heated oven for 35-40mins.
6. Remove from the oven and allow to cool.

TOP TIP:

To add some extra zesty lemon flavour to your muffin cake, lightly simmer some Crazy Jack Agave Syrup with a few drops of Lemon extract and drizzle over the top!