

LEMON 'N' MANGO MUFFINS



Makes 12



Prep Time 10 minutes



Cook Time 18 minutes

INGREDIENTS

- 3 cups self-raising flour
- ½ cup sugar
- 1 tsp ground ginger (optional)
- 1 egg, lightly beaten
- juice of 1 lemon
- grated zest of 1 lemon
- 1 ½ cups cultured buttermilk
- 100 g butter, melted and cooled
- 425 g can **Wattie's Mango Slices in Syrup**, drained and chopped
- ¼ cup caster sugar

METHOD

1. Sift the flour, sugar and ginger into a bowl, make a well in the centre. Combine the egg, lemon juice and zest and cultured buttermilk. Stir into the dry ingredients, alternatively with melted butter and **Wattie's Mango Slices**.
2. Divide evenly between 12 greased muffin tins, sprinkle with castor sugar. Bake at 220°C for 15-18 minutes or until well risen and cooked.
3. Leave in the tin for 5 minutes before turning onto a wire rack to cool.