

Organic Lemon Myrtle & Cinnamon Muffins

4.2 oz butter
2.5 oz castor sugar
1 oz brown sugar
2 eggs
8 oz plain flour
1 tsp baking powder
1 tbsp lemon zest
1 tbsp cinnamon powder
1 tbsp ground Shangri La
Organic Lemon Myrtle tea
3.5 oz milk

1. Cream the butter with both types of sugar, beat until fluffy.
2. Beat the egg then mix with the butter mixture. Sieve the flour and baking powder together, add the lemon, cinnamon and tea and mix together with the butter egg mixture.
3. Add the milk into the mixture.
4. Divide the mixture between greased muffin moulds and bake at 392°F (200°C) for 15-18 minutes until golden and cooked through.