# Lemon Drizzle cupcakes

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## Cupcake Ingredients

2 eggs at room temperature
175g self-raising flour
175g caster sugar
100g soft margarine (Stork)
1 teaspoon baking powder
finely grated zest of 1 lemon
4 tablespoons milk

For the crunchy topping:
100g granulated sugar
juice of 1 lemon

## Method

1. Beat together 100g soft margarine, 2 eggs, 175g flour, 175g caster sugar,  4 tablespoons milk, 1 teaspoon baking powder and the zest of 1 lemon until smooth.

 2. Using an ice cream scoop place the batter into the cake cases.
3. Set the oven to 180 °C or gas mark 4. Bake for about 30 minutes until golden brown and bounce back.

4. Place the cakes onto a wire rack to cool.
5. Whilst the cakes are cooling, make the topping by mixing together 100g granulated sugar and juice of 1 lemon.
6. Leave the cupcakes on the rack and spoon the topping over them.

7. Leave to cool before eating.

8. Enjoy!

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