

MAGDALENAS



12 SERVINGS



PREP TIME:
20 MIN



COOK TIME:
15 MIN

INGREDIENTS

210g Self Raising Flour
175g Caster Sugar
2 large eggs
60ml Milk
190ml Sunflower Oil
7g Baking Powder
3g Salt

DIRECTIONS

- In the bowl of the mixer put the eggs and sugar and beat until it doubles
- Add the oil in the form of a thread without stopping beating
- Add the lemon zest and beat
- Add the milk and finally the dried ones (flour, baking powder and salt) twice sifted until unified and there is no free flour
- Store this mixture overnight in the refrigerator
- The magic and the characteristic of the muffins is their beautiful tuft and this is achieved with the contrast (cold of the dough) / (hot from the oven)
- The next day put cupcake papers in a mould and fill with the mixture up to 3/4 part, sprinkle each cupcake with sugar and take to the preheated oven 220 degrees for 5 minutes and 180 degrees for 9/10 more minutes, remove from the oven and let cool on a rack

