



Lime Muffins

Serves Yields 1 Dozen Muffins

Ingredients:

2 cups all-purpose flour
1 cup sugar
3 tsp. baking powder
1/2 tsp. salt
2 eggs
1/4 cup milk
1/3 cup vegetable oil
3 Tbsp. lime juice
2 tsp. lime zest

Directions:

1. Combine the first four ingredients in a bowl.
2. In another bowl, beat the eggs, milk, oil, lime juice and zest; stir into dry ingredients just until moistened.
3. Fill paper-lined muffin cups 2/3 full.
4. Bake at 400 degrees F for 18 to 20 minutes or until a toothpick inserted in the center of a muffin comes out clean.
5. Let cool for 5 minutes before transferring from pan to a wire rack.

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