**Lemon drizzle muffins**

**Makes 6**

Ingredients:

70g caster sugar

100g plain flour

½ teaspoon bicarbonate of soda

50ml plain yogurt

1 egg

70g melted butter

Zest of 1 lemon

6 teaspoons lemon curd

For the topping:

20g caster sugar and the juice of 1 lemon

Method:

* Heat the oven to 200°C and fill a muffin tray with 6 paper cases.
* Mix the dry ingredients together (sugar, flour and bicarbonate of soda).
* Whisk together the yogurt, egg and butter.
* Gently mix the wet ingredients into the dry ingredients.
* Grate in the lemon zest and fold carefully.
* Put a spoonful of batter in each paper case.
* Top with a scant teaspoon of lemon curd.
* Add another spoon of batter on top.
* Bake for 18 minutes.
* Mix the sugar and lemon for the topping together whilst the muffins are baking.
* Pour on top as soon as they come out of the oven.