



Vegan Lemon Poppyseed Muffins

Ingredients

250ml oat milk
1 tsp apple cider vinegar
330g plain flour
2.5 tsp baking powder
1/4 tsp bicarbonate of soda
1/2 tsp salt
100g organic coconut sugar
65ml rapeseed oil
Zest of a large lemon
3 tbsp lemon juice
1 tsp vanilla extract
1 tbsp poppy seeds

For the icing

150ml vegan cream cheese
2 tbsp lemon juice
2 tbsp maple syrup

Directions

1. Preheat the oven to 170°C and place 12 muffin cases into a muffin tin.
2. In a jug, combine the oat milk and apple cider vinegar; set aside to curdle slightly.
3. In a bowl, whisk together the rapeseed oil, lemon zest, sugar, lemon juice, and vanilla, then stir in the oat milk mixture.
4. Mix the wet ingredients into the dry ingredients until just combined.
5. Fold in the poppy seeds.
6. Scoop the batter evenly into the 12 muffin cases.
7. Bake for 17–18 minutes, or until a knife inserted comes out clean.
8. Cool the muffins in the tin for a few minutes, then transfer to a wire rack.
9. For the icing, mix the cream cheese, lemon juice, and maple syrup until smooth.
10. Spoon icing onto the cooled muffins and sprinkle extra poppy seeds on top.

