



Mini Lemon Basil Muffins with ME Plus Tea Blueberry Dream Tea Drizzle

Lemon Basil Muffins

Ingredients:

½ Cup Butter

¼ Cup Sugar

Zest of 1 Lemon finely grated

3 Eggs

½ Cup Sour Cream

2 Tbsp. Fresh Basil leave, finely chopped

1 Cup Flour

1 Tsp Baking Powder

Preparation:

Preheat oven to 350, grease muffin pan or use pan spray

Beat Butter and sugar together until pale and creamy. Add lemon zest, eggs and sour cream. Stir in Basil; gently fold in the flour and baking powder

Spoon mixture into prepared mini muffin pan and bake for 15-20 minutes (or until a skewer inserted comes out clean)

Recipe by Edessa's Notebook

MEplusTEA Blueberry Dream Tea Drizzle

Ingredients:

1 pack MEplusTEA Blueberry Dream Tea

4 TBLs Confectioners' Sugar

Handful Blueberries

Preparations:

Follow Directions on the Tea packet for 1 cup

Add Tea, sugar and blueberries to a blender or small food processor. Blend until smooth.

Drizzle mixture on Muffins, garnish with Lemon Zest