

## Glazed Lemon Mini Muffins

### Ingredients:

For the Muffins:

1 box of classic yellow cake mix  
3.4 oz. package of instant lemon pudding mix  
4 large eggs  
3/4 cup of vegetable oil  
1 tsp. vanilla extract  
zest of 1 lemon  
juice of 1/2 lemon

For the Glaze:

4 cups of powdered sugar  
1/3 cup freshly squeezed lemon juice  
zest of 1 lemon  
3 tbsp. vegetable oil  
6 tbsp. water



Makes 48 mini muffins

1. Preheat the oven to 350 degrees F.
2. Mix together the cake mix, pudding mix, eggs, vegetable oil, vanilla extract, lemon zest, and lemon juice with an electric mixer until smooth.
3. Spray mini muffin tins with non-stick cooking spray. Scoop 1 teaspoon of batter into each tin.
4. Cook for 10 minutes or until golden and a toothpick comes out clean.
5. Place mini muffins on cooling rack with wax or parchment paper underneath.
6. To create the glaze, mix together powdered sugar, lemon juice, lemon zest, vegetable oil, and water with a whisk until smooth.
7. Dip each muffin in the glaze until completely coated and place back on the cooling rack to set for about 45 minutes.