

**From: HSA Wisconsin Unit  
VERBENA BITES**

1-1/2 cups sugar	1 cup milk
1-1/2 cups all purpose flour	1/4 cup melted Shortening
1 T .baking powder	1 teaspoon lemon extract
2 eggs, beaten	1/4 cup chopped lemon verbena

Combine sugar, flour, and baking powder. Add eggs, milk and shortening to dry ingredients, stir just until moistened. Stir in lemon extract and verbena. Fill mini muffin cups half full, bake at 400 degrees for about 10-13 minutes.