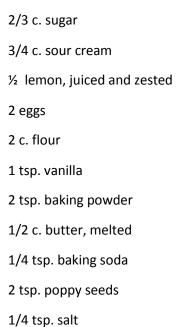
Lemon Poppy Seed Muffins Regular



1. Preheat the oven to 400° .

12 paper muffin liners

- 2. In a large sized mixing bowl, combine the sugar and lemon zest (about 1 Tbsp.). Rub them together with your fingers until the sugar is moist and the fragrance of lemon is strong.
- 3. Add the flour, baking powder, baking soda and salt to the large mixing bowl and stir together until combined. Make a well in the center of the dry ingredients and set aside.
- 4. In a separate medium sized mixing bowl, combine the sour cream, eggs, vanilla, lemon juice and melted butter and stir until combined.
- 5. Pour the liquid ingredients into the well of the dry ingredients and gently stir to blend. Do not over mix. Stir in the poppy seeds.
- 6. Pour the batter evenly into 12 muffin liners. Bake for 18 to 20 minutes, or until the tops are golden and a toothpick inserted comes out cleanly.
- 7. Transfer the muffins to a cooling rack. After the muffins are cooled down, cut each muffin into four pieces and bring them to the supply table.