

Lemon Poppy Seed Muffins Regular

2/3 c. sugar

3/4 c. sour cream

½ lemon, juiced and zested

2 eggs

2 c. flour

1 tsp. vanilla

2 tsp. baking powder

1/2 c. butter, melted

1/4 tsp. baking soda

2 tsp. poppy seeds

1/4 tsp. salt

12 paper muffin liners

1. Preheat the oven to 400°.

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.