

LEMON POPPYSEED MUFFINS

Oven temp:425 F

Time: 20 mins

Yield: 8 muffins

Ingredients

280 mL	flour (250+30)	1	large egg
125 mL	sugar	125 mL	full fat Greek yogurt (plain or vanilla)
5 mL	baking powder	90 mL	melted marg or butter
2 mL	baking soda	30 mL	lemon juice
1 mL	salt	50 mL	milk
15 mL	poppy seeds	15 mL	lemon zest (zest of 1 lemon)
		2 mL	vanilla extract and lemon extract

Glaze : 25 mL lemon juice (from the lemon), 15 mL sugar

Method:

1. **Preheat** oven to 425 F and set oven racks in the middle of the oven. Line muffin tins with paper liners.
2. In a **small bowl** combine the flour, baking powder, baking soda, salt and poppy seeds.
3. In a **medium bowl** mix together the sugar and the lemon zest using your rubber spatula. Then add the melted butter. Whisk. Then add the egg, juice, yogurt, extracts and milk. Whisk.
4. Make a well in the dry ingredients and pour in the wet. Use a rubber spatula to GENTLY fold the mixture just till blended and no flour streaks are left. **DO NOT** stir or mix vigorously.
5. Spoon the batter evenly in the 8 muffin liners (do not overfill) and bake for 20 mins or until the top springs back lightly when touched and is lightly golden in colour.
6. **To make the glaze:** In a small custard cup mix together the fresh lemon juice and the sugar. Heat it up in the microwave for 30 secs and stir again. Let cool.
7. When the muffins are hot spread on the first layer using a pastry brush. After 5 mins spread on the 2 layer and then sprinkle tops with sugar and cool.
8. **Option 2:** Mix together 80 mL icing sugar and 10 mL lemon juice, 5 mL milk and 5 mL melted butter. Stir till smooth. Add more icing sugar to get a consistency that slowly drizzles and drizzle over muffin tops.