

Lemon Glazed Poppy Seed Muffins

Ingredients:

2 cups A/P Flour
¼ tsp. Baking Soda
Zest of 1 Lemon
2 tbsp. Poppy Seeds
½ cup Unsalted Butter
1 cup plain Yogurt (not non-fat)
½ tsp. Salt
¾ cup Granulated White Sugar
1 tbsp. Vanilla Extract
1 ¼ tsp. Baking Powder
2 large Eggs

Glaze: ½ cup Confectionary Sugar, 2 tbsp. fresh Lemon Juice

Directions:

Preheat oven to 350 degrees and place rack in the center of the oven. Line a 12 cup muffin pan with paper liners or spray with non-stick vegetable spray.

In a small bowl, stir together the flour, poppy seeds, salt, baking powder, and baking soda. Set aside.

In a large bowl, use your mixer and cream the butter and sugar. Beat in eggs one at a time, beat in lemon zest, yogurt & vanilla until well blended.

Stir in the flour mix until just moistened. Don't over mix.

Spoon batter into the tins (an ice cream scoop is great) and bake for 18-20 minutes, or until inserted toothpick comes out clean.

Place on wire rack to cool for 5 minutes before removing and glazing.

Beat or stir the confectionary sugar and lemon juice together until smooth. It should be loose. Drizzle over cooled muffins with a spoon.