Lemon Poppy Seed Muffins



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Recipe by: Laura Vitale

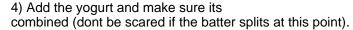
Makes 12

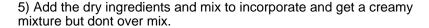
Prep Time: 10 minutes Cook Time: 20 minutes

Ingredients

- __½ cup of Unsalted Butter, softened at room temperature
- __¾ cup of Plain Yogurt
- __1/2 cup of Granulated Sugar
- __2 Tsp of Baking Powder
- ___1/2 tsp of Baking Soda
- __½ tsp of Salt
- __2 cups of All Purpose Flour
- __3 Tbsp of Poppy Seeds
- __1 Envelope of Vanillina or 1 tsp of Vanilla
- Extract
 __2 Eggs
- Zest of 1 Large Lemon or 2 small lemons
- Juice of One Lemon
- For the Glaze
- __1 cup of Powdered Sugar About 1 Tbsp of Lemon Juice

- 1) Preheat your oven to 350 degrees, line a muffin tin with liners and set aside.
- 2) In a small bowl, whisk together the flour, vanillina, baking powder, baking soda, poppy seeds and salt, set aside.
- 3) In a large bowl, combine together the butter and sugar, add the eggs, lemon zest and juice.





- 6) Divide your batter evenly among the muffin liners and bake the muffins for about 18 to 20 minutes or until fully cooked through.
- 7) Allow the muffins to cool completely!

For the Glaze:

8) Combine the sugar and lemon juice with just enough milk to get a runny consistency but not too runny otherwise it will drizzle off the muffin.

