



INGREDIENTS

WET INGREDIENTS

- 1 cup of granulated sugar
- 2 TBSP of lemon zest
- 1 TBSP of freshly squeezed lemon juice
- 1 TBSP of vanilla bean extract
- ½ cup of melted & cooled unsalted butter
- 1/3 cup of full fat milk
- 2 large eggs
- 1 cup of sour cream

DRY INGREDIENTS

- 2 1/4 cup of AP flour
- 1/4 TSP of baking soda
- 2 TSP of baking powder
- ¼ TSP of kosher salt
- 2 TBSP of poppy seeds

GLAZE

- 1 cup of icing sugar
- 2 TBSP of freshly squeezed lemon juice
- Zest of ½ lemon
- 2 TBSP of poppy seeds
- 2 drops of food coloring



LEMON POPPY SEED MUFFINS

By Caterina Romano's kitchen

DIRECTIONS

1. Preheat the oven to 425 DF.
2. In a food processor combine the sugar and lemon zest and blitz until the oils from the zest infuse the sugar.
3. Add the melted butter, the lemon juice & vanilla and continue blitzing. Add the milk, eggs, and sour cream and blitz until all ingredients are well combined.
4. In a glass bowl, combine and whisk together the flour, baking soda, baking powder and salt.
5. Form a well in the dry ingredients. Pour in the wet ingredients and fold to form the batter.
6. Place your muffin cups on a baking tray.
7. Using a quarter cup scooper, fill the muffin tins with a ¼ cup + 2 TSP of the batter three quarters of the way.
8. Bake in oven for 15-17 minutes.
9. Allow the muffins to cool for 20 minutes.
10. For the glaze, combine the icing sugar, lemon juice, zest of lemon, poppy seeds and food coloring and mix. Add more lemon juice if the consistency is too thick.
11. Place the cooled muffins on a working surface lined with parchment paper.
12. Drizzle the top of the muffins with the glaze. Allow for the glaze to set.

**ENJOY THE LEMON POPPY SEED
MUFFINS**