

Baking at Home Lemon Poppyseed Muffins

Bursting with fresh lemon taste and crunchy with poppy seeds, these delectable muffins are a staple of the Historic Stewart Farm's Afternoon Teas in the spring and summer. They freeze beautifully to be heated up for an after-work snack.

Ingredients

2 lemons
1-1/4 cups granulated sugar
3 cups all-purpose flour
3 tsp baking powder
1 tsp baking soda
1/2 tsp salt
3 tbsp poppy seeds
1 egg
1-1/4 cups milk
1/4 cup melted butter



- 1) Preheat oven to 375F.
- 2) Grease 12 muffin cups or line with paper cups.
- 3) Finely grate peel from lemons. Mix half of peel with 2 tablespoons sugar and set aside to sprinkle over muffins.
- 4) Squeeze juice from lemons. Measure out 1/2 cup juice and stir in remaining peel.
- 5) Using a fork, stir flour with remaining sugar, baking powder, baking soda, salt and poppy seeds in a large mixing bowl.
- 6) Whisk egg in a small bowl. Then whisk in milk, lemon juice and butter. Milk may curdle when mixed with lemon juice. Immediately stir egg mixture into flour mixture just until combined.
- 7) Spoon into muffin cups. Sprinkle tops with lemon-sugar mixture.
- 8) Bake for 10-14 minutes or until a toothpick comes out clean.