

Lemon Poppy Seed muffins

Chef Jenn Magrey
Ledyard Winter Farmers Market

2 1/2 cups all-purpose flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1 teaspoon salt
1 cup sugar
2 large eggs, room temperature
zest of one lemon
1/4 cup lemon juice
1/4 cup milk -chill taken off by microwaving for 30 seconds
1 stick butter, melted
3 tablespoons poppy seeds

Preheat oven to 350 degrees. Line a standard 12-cup muffin tin with baking cups or spray liberally with cooking spray.

In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a separate bowl, whisk together sugar, eggs, lemon zest, juice, and milk. Whisk in melted butter. Stir wet ingredients into dry ingredients, until just combined. Stir poppy seeds into batter.

Divide batter evenly between muffin cups, adding about 1/4 cup to each. Sprinkle with sugar if desired. Bake until a toothpick comes out clean about 20 minutes. Cool 5 minutes in pan, then transfer to wire rack to cool completely.