

## Lemon Poppy Seed Muffins

Preheat oven to 400 degrees. Grease a 12-muffin tin.

2 cups all-purpose flour  
1 teaspoon baking powder  
1 teaspoon baking soda  
 $\frac{1}{4}$  teaspoon salt  
Grated zest of one lemon  
1 tablespoon poppy seeds

2 eggs  
 $\frac{1}{2}$  cup sugar  
 $\frac{1}{3}$  cup melted butter (5 tablespoons  
and 1 teaspoon)  
 $\frac{1}{4}$  cup lemon juice  
 $\frac{3}{4}$  cup milk

$\frac{1}{2}$  lemon juice  
confectioner's sugar to taste



In a large mixing bowl, sift together the flour, baking powder, baking soda, and salt. Stir in lemon zest and poppy seeds.

In another bowl, beat the eggs, add sugar and melted butter. Quickly combine the lemon juice and milk, then add to the egg, sugar and butter mixture.

Using a rubber spatula, add the liquid mixture to the dry mixture, stirring until just moist. Do not over mix and do not use an electric mixer.

Spoon batter into muffin tins.

Bake 25 to 30 minutes until muffins are lightly browned. Remove from oven. While muffins are still hot, heat  $\frac{1}{2}$  cup lemon juice and whisk in confectioner's sugar to taste. Poke a few holes in each muffin with a toothpick and spoon sweetened lemon juice on muffins and let soak in. When muffins have cooled a bit, carefully transfer to wire rack until completely cool.

a recipe from Dolce Zitella

