

LEMON POPPY SEED MUFFINS

(from Angels Homestead)

2 eggs
2 tablespoons butter, melted
3/4 cup sugar
2 tablespoons poppy seeds
1 cup sour cream or yogurt
1 lemon, juice and rind
2 cups all-purpose flour
1/2 teaspoon baking soda
2 teaspoons baking powder

In a medium size bowl, cream together the eggs, butter and sugar. Stir in the poppy seeds, yogurt, lemon rind and juice and mix well.

Place the flour, baking soda and baking powder into a separate bowl, and blend well with a whisk.

Stir the dry ingredients into the creamed mixture, and mix until incorporated. Do not over mix.

For a nice dome effect during baking, allow the batter to sit for a few minutes. Pour into a greased or paper cup lined muffin tin, and bake at 425 degrees for 15-20 minutes. A toothpick inserted into the center should come out clean when they are done.