

YIELD: 10 MUFFINS

Lemon Poppy Seed Muffins

These jumbo-sized lemon poppy seed muffins have a fresh, citrus flavor and perfect tender, fluffy crumb. They taste just like your favorite coffeehouse lemon muffins, at a fraction of the cost to make!

PREP TIME

8 minutes

COOK TIME

22 minutes

TOTAL TIME

30 minutes

Ingredients

- 2/3 cup sugar
- 2 cups flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/4 teaspoon salt
- 3/4 cup sour cream
- 2 eggs
- 1 teaspoon vanilla
- 1/2 cup butter, melted and cooled
- 2 Tablespoons poppy seeds
- Lemon - grated zest and juice
- 1 teaspoon lemon extract, optional

Instructions

1. Preheat oven to 400F
2. Place the sugar in a large bowl and zest the lemon over it. Set lemon aside.
3. Rub the lemon zest into the sugar until the sugar is moist and fragrant from the lemon. Add flour, baking soda, baking powder, and salt and stir well.
4. Make a well in the dry ingredients and add in the sour cream, eggs, vanilla, and melted butter.



5. Cut the lemon in half and squeeze the juice into the wet ingredients. First incorporate the wet ingredients together, and then whisk in the dry ingredients until it forms a batter.
6. Add the poppyseeds and then portion out the batter into the muffin liners.
7. Bake for 22-25 minutes until an inserted toothpick comes out clean.

Notes

Tip: for even more citrus flavor, replace the lemon juice called for in the recipe with 1 teaspoon lemon extract.

Nutrition Information: YIELD: 10 SERVING SIZE: 1

Amount Per Serving: CALORIES: 300 TOTAL FAT: 14g SATURATED FAT: 8g TRANS FAT: 1g UNSATURATED FAT: 5g CHOLESTEROL: 72mg SODIUM: 290mg CARBOHYDRATES: 38g FIBER: 1g SUGAR: 17g PROTEIN: 5g

Sugar, Spice and Glitter uses an auto-generate nutrition calculator. Nutrition information isn't always accurate unless analyzed in a scientific lab, so these should be considered more of a guideline than medical information.



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