






LEMON POPPY SEED MUFFINS

 Course	Breakfast, Brunch, Snack
 Cuisine	British, American
 Prep Time	20 minutes
 Cook Time	30 minutes
 Total Time	50 minutes
 Servings	8-10 muffins



Ingredients for Muffins:

- 350g (2.5 Cups) Sifted all-purpose flour
- 1 3/4 tsp Baking Powder
- 1/4 tsp Baking Soda
- 1 tsp Course or Kosher Salt
- 140g Sugar
- 2 Large Free-Range Eggs
- 1 1/2 tsp Lemon Zest *and* 1/4 cup Lemon Juice
- 56ml (1/4 Cup) Whole or Semi-Skimmed Milk
- 113.4g (1 stick) Unsalted Butter, melted and cooled
- 3 tbsop Poppy Seeds
- 1 tsp Vanilla Paste

Ingredients for Glaze:

- 210g (1.5 Cups) Sifted Icing Sugar
- 1 Lemon's Worth of Juice

Other Information

Preheat oven to 220°C (200°C fan/425°F), then bake for 5 minutes (this will give a good rise to your muffin tops!).

Afterwards, turn the oven down to 180°C (160°C fan/ 250°F) and bake for 20-25 minutes or until the sponge bounces back when you put your finger in the middle.

If you're not using scales, I suggest that you spoon and level your flour measurements.



Directions

For the muffins:

1. Preheat oven to 220°C (200°F/425°F). Line a large 12-cup muffin tin with baking cups. In a medium bowl, whisk together sifted flour, baking powder, baking soda, and salt.
2. In a separate bowl, whisk together sugar, eggs, zest, juice, vanilla and milk. Whisk in butter. Stir wet ingredients into dry ingredients, until just combined (do not overmix; it should be a bit lumpy). Stir poppy seeds into batter.
3. Divide batter evenly between muffin cups, adding a scant 1/4 cup to each. I find it easier to use an ice cream scoop to fill the muffin cups. Sprinkle with sugar and poppy seeds, if desired. Bake until tops spring back when lightly touched, about 20 minutes. Cool 5 minutes in the pan, then transfer to a wire rack to cool completely.

For the glaze:

1. In a medium-sized bowl and slowly add lemon juice to the sifted icing sugar until the desired consistency is achieved. If you want just a drizzle, add more lemon juice, if you want it over the entire tops, then you can use a little less juice.
2. After the muffins have cooled, drizzle the icing over the muffins.

