

LEMON POPPY SEED MUFFINS / MINI-BREADS

INGREDIENTS

for muffins / mini-breads

2 cups flour
1 teaspoon baking powder
1 teaspoon salt
1 3/4 cups sugar
2 eggs
3/4 cup canola oil
1 teaspoon almond extract
1 teaspoon vanilla extract
juice and zest of 1 lemon
1 1/2 tablespoons poppy seeds
1 cups milk

for the glaze

1/2 cup sugar
1/4 cup orange juice
1/2 teaspoon almond extract
1/2 teaspoon vanilla extract
powdered sugar for dusting

DIRECTIONS

Preheat oven to 350F. Line a standard sized muffin pan with muffin liners or spray with cooking spray.

In a large mixing bowl, combine flour, baking powder, salt, sugar and poppy seeds. In another bowl, combine eggs, canola oil, milk, extract and lemon juice and extract. Mix wet ingredients into dry ingredients. Mix until just blended. Fill muffin cups or mini-bread forms until approximately 3/4 full. Bake for about 20 - 24 minutes or until a toothpick comes out clean. Remove from oven and cool for 10 minutes.

Meanwhile, make the glaze. In a small saucepan over medium high heat, combine glaze ingredients. Bring to a boil and cook, stirring occasionally, or until sugar dissolves. Remove from heat and cool for 5 minutes and then pour over muffins. Dust with powdered sugar when cool.