

MEYER LEMON MUFFINS

INGREDIENTS

for the muffins

2 cups all-purpose flour
1 cup plus 2 tablespoons sugar, divided
1 teaspoon baking soda
1 teaspoon baking powder
1 teaspoon salt
4 Meyer lemons, divided
2 eggs
1 cup milk
1/2 cup butter, melted
1/2 teaspoon cinnamon

For the glaze

3 tablespoon lemon juice
1/2 cup confectioners sugar

INSTRUCTIONS

Heat the oven to 400F. Prepare a standard muffin/cupcake tin with liners.

Combine the flour, 1 cup sugar, the baking soda, the baking powder and salt in a large mixing bowl. Set aside. Cut two lemons into 1-inch pieces. Put them in a blender and pulse until the lemon is finely chopped. Zest additional lemon into the pureed lemon mixture. In a small bowl, lightly beat the eggs. Add the milk, butter and pureed lemon. Stir. Make a well in the center of the dry ingredients and pour in the lemon mixture. Stir just until all ingredients are moistened. Do not overmix. Let mixture sit for half an hour.

Spoon the batter into muffin cups, filling each half full. Combine the remaining 2 tablespoons sugar and the cinnamon. Sprinkle about one-fourth teaspoon over each muffin. Cut the remaining lemon into 6 paper-thin slices and then cut in half; Top each muffin with half a slice of lemon.

Bake about 20-22 minutes or until a wooden pick inserted in center comes out clean. Cool 5 minutes in pan on a wire rack.

While the muffins are cooling, combine the lemon juice and confectioners sugar. Using a spoon, drizzle over the muffins and serve immediately.