

LEMON POPPY SEED BLUEBERRY MUFFINS, WITH LEMON GLAZE

INGREDIENTS

for the muffins

2 cups all-purpose flour
2/3 cup sugar
1/4 teaspoon salt
2 teaspoons baking powder
1 teaspoon baking soda
2 tablespoons black poppy seeds
2 large eggs
3/4 cup plain yogurt
Zest of 2 lemons, finely grated
1/4 cup lemon juice (about 1 lemon)
1 1/2 teaspoons vanilla extract
1/2 cup unsalted butter, melted
1 cup blueberries, fresh or frozen (if frozen, do not thaw)

for the glaze

1 cup powdered sugar
1 teaspoon lemon extract
4-6 tablespoons lemon juice (depending on how thick you like your glaze)

DIRECTIONS

Preheat oven to 400F and line muffin tins with baking cups.

In a large mixing bowl, whisk together flour, sugar, salt, baking powder, baking soda, and poppy seeds. In a separate bowl, combine the eggs, yogurt, lemon zest, lemon juice, vanilla extract, and melted butter. Stir into the flour mixture just until the ingredients are incorporated. Let sit for 20-30 minutes before adding the blueberries. Gently fold blueberries into the batter

Fill muffin cups two-thirds of the way with batter. Bake for approximately 18-20 minutes, or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan to a wire rack to cool completely.

When the muffins are mostly cool, make your glaze. In a small bowl, whisk together powdered sugar, lemon juice and lemon extract until lump free. Drizzle over muffins with a spoon.