

## MEYER LEMON CRANBERRY POPPY SEED MUFFINS

### INGREDIENTS

7 tablespoons unsalted butter  
1/3 cup milk  
1 large egg  
1 large egg yolk  
1 teaspoon almond extract  
1 1/2 cups all purpose flour  
3/4 cup sugar  
1 1/2 teaspoon baking powder  
3/4 teaspoon salt  
1 tablespoon meyer lemon zest  
1 tablespoon poppy seeds  
1 1/2 cups fresh or frozen cranberries

### For the streusel topping

3 tablespoons unsalted butter  
1/2 cup all purpose flour  
3 tablespoons sugar

### DIRECTIONS

Preheat oven to 375F. Line a cupcake tin with cupcake liners. Set aside.

Melt the butter in a small saucepan over medium heat. Stirring occasionally, cook until it starts to brown, keeping a close eye on it. As soon as it starts to brown, immediately pour it into a separate bowl because it will burn quickly. Set aside to cool slightly. In the meantime, in a medium bowl, whisk together the milk, egg, egg yolk and almond extract. In a large bowl, whisk together the flour, sugar, baking powder, and salt. Stir the butter into the milk/egg mixture. Fold the wet ingredients into the dry ingredients. Stir in the meyer lemon zest, poppy seeds, and cranberries until just combined. Divide the batter among the muffin tins, filling about 3/4 full.

To make the streusel, combine the butter, flour and sugar in a bowl. Using your fingers, rub them together until crumbly. Sprinkle over the muffin batter.

Bake muffins for 18-25 minutes, or until golden on top and a toothpick inserted in the center comes out clean. Allow to cool for 15 minutes before removing from the muffin tins.