

## RASPBERRY LEMON-GLAZED MUFFINS

### INGREDIENTS

7 tablespoons unsalted butter  
1/3 cup milk  
1 large egg  
1 large egg yolk  
1 teaspoon vanilla extract  
1 1/2 cups all purpose flour  
3/4 cup sugar  
1 1/2 teaspoon baking powder  
3/4 teaspoon salt  
zest from one lemon  
1 1/2 cups fresh raspberries

### For the glaze

1 cup confectioners sugar  
1/4 cup fresh lemon juice

### DIRECTIONS

Preheat oven to 375F. Line a cupcake tin with cupcake liners. Set aside. Toss the raspberries with a tablespoon of flour (this will prevent them from falling to the bottom of the muffins. 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 vanilla 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. Very gently stir in the lemon zest and raspberries until just combined. Divide the batter among the muffin tins, filling about 3/4 full.

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.

While the muffins are cooling, prepare the glaze. Whisk together the confectioners sugar and lemon juice to make a loose glaze. Using a spoon, drizzle over the muffins.