

# Lemon Poppy Seed Muffins

## Perfect For Breakfast

### Ingredients for

3 cups all-purpose flour  
3 Tbsp poppy seeds  
2 tsp baking powder  
1/2 tsp baking soda  
1/2 tsp salt  
1 cup + 2 Tbsp granulated sugar  
6 Tbsp unsalted butter, softened  
1/4 cup canola or vegetable oil  
1 Tbsp lemon zest  
2 large eggs  
1 large egg yolk  
1 tsp vanilla extract  
2/3 cup milk  
2/3 cup sour cream  
3 Tbsp lemon juice

### Glaze

1 cup powdered sugar  
2 Tbsp fresh lemon juice

### Directions

*Preheat oven to 400 degrees. In a mixing bowl whisk together flour, poppy seeds, baking powder, baking soda and salt for 30 seconds. In a separate large mixing bowl, using an electric hand mixer set on medium-high speed, whip together sugar, butter, lemon zest and 1 Tbsp canola oil until pale and fluffy. Mix in remaining 3 Tbsp canola oil. Blend in eggs one at a time mixing until combined after each addition. Blend in egg yolk and vanilla extract. In a 2 cup liquid measuring cup (used to measure milk), whisk together the*

*milk, sour cream and 3 Tbsp lemon juice.*

*Using a rubber spatula and working in three separate batches, beginning and ending with flour mixture, add 1/3 of the flour mixture alternating with half of the milk mixture and fold just until combined after each addition. Divide batter among 12 – 15 muffin cups filling each to the top and bake in preheated oven 15 – 18 minutes until toothpick inserted into center comes out clean. Cool in muffin tin several minutes then transfer to a wire rack to cool slightly. Drizzle tops with glaze while still warm. Store in an airtight container at room temperature.*

*Source : [allrecipes.com](http://allrecipes.com)*