

Lemon Poppyseed Muffin Recipe

Ingredients:

The Juice and Zest of one Lemon
375 mL Flour
140 mL Sugar
7 mL Baking POWDER
2 mL Baking SODA
30 mL Poppy Seeds
1 Egg
150 mL Milk
30 mL Oil



Method:

1. Preheat the oven to 400 degrees.
2. Zest the lemon and divide it in half.
3. Mix half of the lemon zest with sugar in a custard cup and set aside.
4. Juice the lemon. Mix the juice of the lemon with the remaining zest.
5. Sift the dry ingredients together (this includes the poppy seeds).
6. Make a WELL in the centre of the dry ingredients.
7. In another bowl, beat the egg and then mix with the lemon juice and oil. Add the milk. IMMEDIATELY pour this mixture into the WELL in your dry ingredients.
8. Stir until all the dry ingredients are JUST moistened.
9. Spoon into muffin tins equally. Sprinkle the zest/sugar combination on top of the uncooked muffins.
10. Bake for 20-25 minutes until a toothpick inserted into the centre of a muffin comes out clean.
11. Allow to cool for 5 minutes before removing from tins!
12. Enjoy :)