LEMON POPPYSEED MUFFINS

Ingredients

Wet Ingredients
¼ cup oil or soft butter
½ cup sugar or honey
1 tsp vanilla extract
2 tsp lemon zest
½ cup lemon juice
¾ cup milk
2 eggs, beaten

Dry Ingredients
2 cups all-purpose flour
1 tbsp baking powder
½ tsp salt
3 tbsp poppyseeds

Instructions

Servings 12-15	Prep Time 20 mins	Cook Time 20 mins	Total Time 40 mins

1. Preheat the oven to 375˚F / 190˚C / Gas Mark 5.

2. In a large mixing bowl combine the oil, sugar, vanilla, lemon zest, lemon juice, milk, and eggs.

3. Add the flour, baking powder, salt, and poppyseeds. Gently mix the batter until smooth.

4. Line a muffin tray with muffin liners.

5. Use a spoon or ¼ measuring cup to scoop batter into the muffin cups. Each cup should be about ¾ full.

6. Bake the muffins at 375˚F for 18-22 minutes, or until a cake tester or toothpick pulls out clean.

7. Remove the muffins from the oven and transfer them to a cooling rack. Let them cool for at least 10 minutes, then serve and enjoy!