

Lemon Pecan Muffins

Ingredients:

- 2 cups UNBLEACHED all-purpose flour bleached flour toughens baked goods
- 1 tsp. baking powder
- 1/2 tsp. sea salt
- 1/4 tsp. baking soda
- 1/2 cup sour cream
- 1/2 cup buttermilk or soured milk
- 1 cup granulated sugar
- 1 stick unsalted butter softened (1/2 cup)
- 4 oz. container Paradise candied lemon peel
- 2 large eggs
- 1 cup chopped pecans

Icing:

- 2 tsp. lemon juice
- 1 tbsp. water or milk (as needed)
- 1 cup powdered sugar
- grated lemon zest as desired



Directions:

MUFFINS:

Preheat oven to 425°.

In a large mixing bowl, blend butter, sugar, eggs, sour cream, buttermilk or sour milk, baking powder, salt and baking soda with an electric mixer.

Slowly stir in flour, candied lemon peel and pecans just until moistened.

There will be lumps remaining in the batter—that's okay.

Place paper cupcake liners in muffin tins. Spray liners lightly with cooking spray. Fill a little more than $\frac{3}{4}$ full.

Bake at 425° for five minutes.

Reduce heat to 350° and bake an additional 15-19 minutes, or until toothpick inserted in center comes out clean.

Allow muffins to cool.

ICING:

Prepare glaze: Place powdered sugar in a small mixing bowl.

Add lemon juice and milk and whisk until you get a thick, but spreadable consistency.

Drizzle icing over muffins.

RECIPE NOTES

I put the icing ingredients into a zip lock bag and piped the icing over the muffins.

A recipe from Teresa Ambra of <https://cantstayoutofthekitchen.com/>