

# LEMON POPPYSEED MUFFINS

## Ingredients:

- 2 stick butter, softened
- 1 ¼ cups white sugar
- 2 eggs
- Zest from 1 lemon, about 1 tablespoon
- Juice from ½ lemon, about 2 tablespoons
- 1 ¼ cups plain Greek yogurt
- 2 ¼ cups all - purpose flour
- ¾ teaspoon baking soda
- ¾ teaspoon baking powder
- ½ teaspoon salt
- 1 cup candied lemon peel
- 1 tablespoon poppyseeds

## Directions:

Preheat oven to 350 degrees F and line muffin tins with paper liners.

Place the butter and sugar in the bowl of a stand mixer fitted with the paddle attachment and beat until light and fluffy. Add the eggs and mix until combined.

Add the zest, lemon juice, Greek yogurt, flour, baking soda, baking powder, and salt. Stir until combined, mixture will be thick. Add the candied lemon peel and poppy seeds. Mix on low until combined.

Divide the batter between 18 muffin cups. Bake in the preheated oven for 20-25 minutes or until tops are browned and a toothpick inserted into the center comes out clean.

Remove from muffin tins and cool. Makes 18 Muffins.

