

Lemon Poppy Seed Muffins

Recipe By Rivky Kleiman



Cooking and Prep:  45
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Serves:  12

Contains:   

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot

Diet: Vegetarian

Source: Family Table by

Mishpacha Magazine

Ingredients (12)

Main ingredients

- 1 and 3/4 cups flour
- 1/2 cup sugar
- 1/2 cup light brown sugar, lightly packed
- 1 teaspoon **Haddar Baking Powder**
- 1/2 teaspoon **Gefen Baking Soda**

- 3/4 teaspoon salt
 - 2 teaspoons poppy seeds
 - 1/2 cup butter, melted
 - 1 cup (8 ounces / 250 milliliters) low-fat vanilla yogurt
 - 2 eggs, lightly beaten
 - 2 tablespoons freshly squeezed lemon juice (*optional: plus zest of 1 lemon*)
 - 1 tablespoon **Gefen Lemon Extract**
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Start Cooking

Prepare Muffins

1. Preheat oven to 375 degrees Fahrenheit (190 degrees Celsius).
2. Grease cups of muffin pan or line with cupcake liners.
3. Combine flour, sugars, baking power, baking soda, salt, and poppy seeds in a bowl.
4. Add liquid ingredients and carefully fold into the dry ingredients but do not overmix.
5. Divide evenly among muffin cups.
6. Bake for 25 minutes, or until golden.

Credits

Photography: Dan Engongoro

Styling: Anya Madding